

J&W

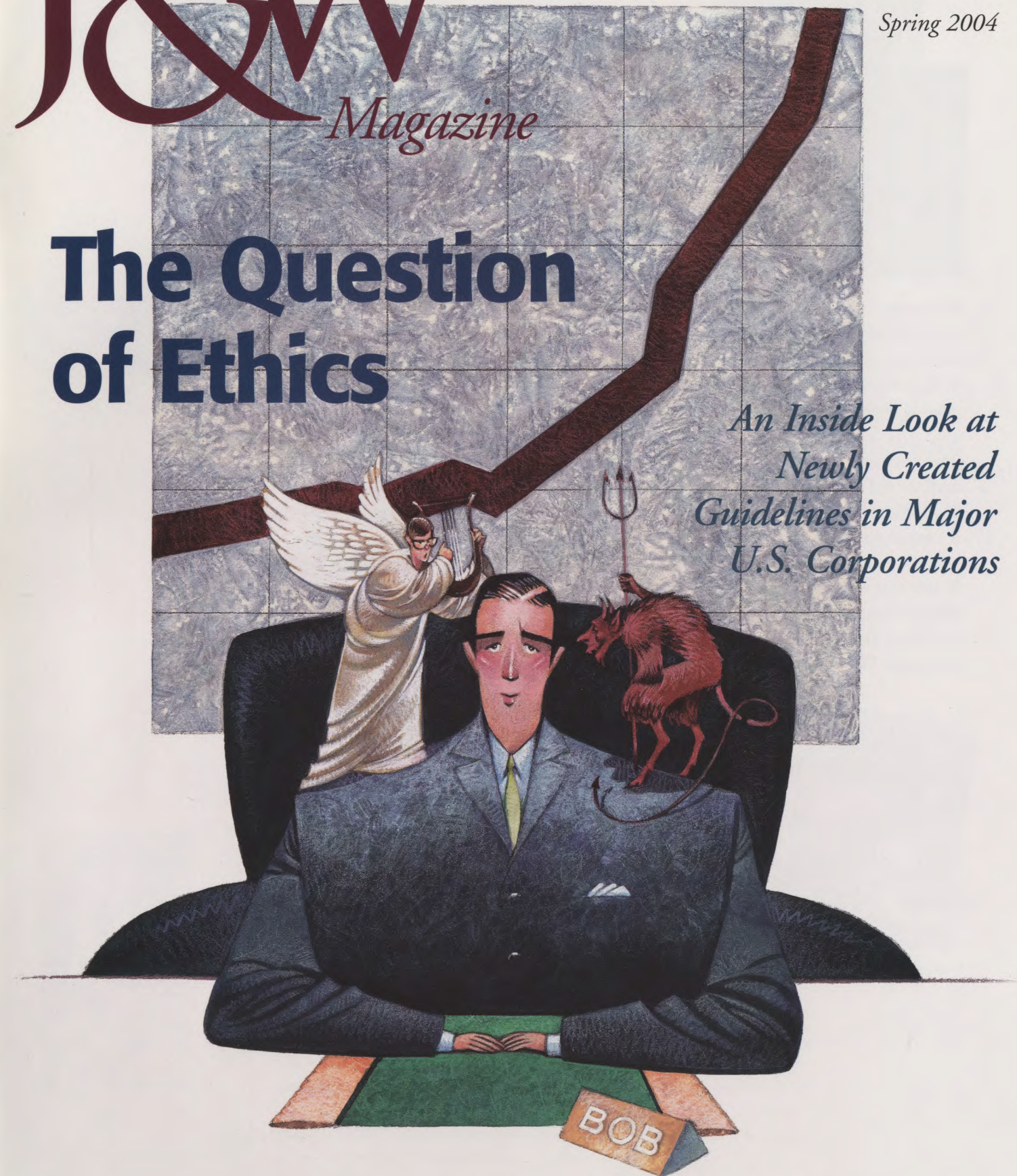
Magazine

For Alumni, Students and Friends of
Johnson & Wales University

Spring 2004

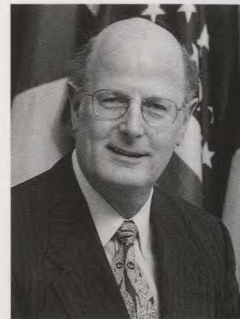
The Question of Ethics

*An Inside Look at
Newly Created
Guidelines in Major
U.S. Corporations*



PLUS: Shining a Spotlight on Success • Returning to Lead the Team

Reflections



Dear Alumni and Friends,

I don't usually single out any one article, but if you have only five minutes to devote to *J&W Magazine* right now, I urge you to turn to page 24. There you will learn about consolidating your student loans, and how critical it is to keep your credit clean—not just for your financial future, but for your employment future as well.

With student debt rising yearly at all colleges and universities, there has never been a better time to lock into historically low interest rates. You will save considerable money over the life of the loan, and make your monthly payments easier to afford. So alumni (and that means YOU, 2004 grads!) read the article and then pick up the phone or connect to the Net. The time is now, and the payoff is enormous.

Once you have gotten your financial house in order, take a few more minutes to check out the rest of this issue of *J&W Magazine*. Want to renew ties with some fellow alums? Read about past winners of the National High School Recipe Contest, or connect with three of J&W's stellar athletic coaches.

Or take note of our cover story on ethics in the workplace. Learn about a few major industry examples, and how they are turning ethical behavior into a cultural imperative. Then take a moment to reflect on your own past and current employers. How might YOU make a difference in this critical and high-profile area?

As always, we invite your letters—whether they be in praise of the magazine, or constructively critical. The editorial board sees them all, and future issues of the magazine often reflect YOUR opinions.

Sincerely,

John A. Yena

John A. Yena
University President



America's Career University®

J&W Magazine

Volume 5, Number 2 Spring 2004

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In a climate of gross violation, companies are putting policies and procedures in place to create a culture of ethics in which everyone has a role.



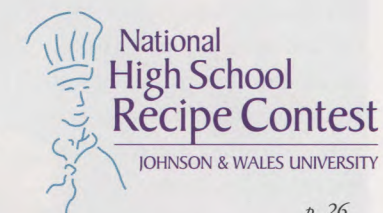
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J&W's National High School Recipe Contest has been the first step to a rewarding career for winners, for the last 15 years.



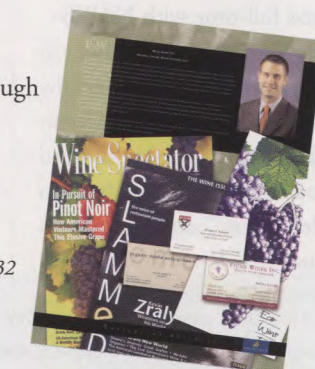
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I want to first say that I want this to be positive and constructive. I am a proud, enthusiastic alum. I had to write in because the Winter 2004 issue of *J&W Magazine* was unreadable. There is a three-page article in this magazine about bread. I know we are a hospitality, culinary school, but come on, bread?

I would love to know, having played baseball as a student at J&W, what the athletic teams are doing, what student life activities the fraternities, sororities and other groups have done on campus. I would be interested in more alumni profiles and news—anything different than the content in it now.

Peter Matra '94

I just received the Winter 2004 magazine and was very interested in the article on diners. While I was attending J&W, between 1974 thru 1978, I worked full-time with NABISCO on Whipple St., behind Union Paper. At the corner across from Union Paper was the Eveready Diner. Is this the same as was mentioned in the article?

Many an early morning, I stopped at the Eveready for breakfast. This was an experience that after 30 years, I still remember. Did this article bring back memories.

Albert W. Carreiro '78

Editor's Reply: This is the diner you remember, on display at the J&W Culinary Archives & Museum on the Harborside Campus in Providence, R.I., now through June 2008.

I admire the quality of all you produce in communications. Your winter issue of *J&W Magazine* had my friend and classmate Hazem Gamal on the cover. The story was well done and certainly encouraged me to look for more members of my class in future issues.

James Conroy '88

I am writing after receiving the latest alumni magazine and loving it. It is the first time I have gotten anything from J&W, and I am so happy to have the contacts, and read the stories. What an incredible article from the new marketing professor, Peter

Bortolotti. When I was in school, Professor Mark Neckes was my mentor. Still to this day, he and I stay in close touch.

Rebecca (Smith) Roxburgh '98

Since the inception of *J&W Magazine* in 1999, I have expressed my satisfaction with this piece to the editors, and have voiced, with pride, its excellence to anyone else who would listen.

I regularly receive alumni magazines from Harvard and the University of Pennsylvania and with the exception of mere size, *J&W Magazine* rivals others in attraction, layout and special interest stories.

More importantly, this publication has served me well as a promotional tool to high school counselors and teachers throughout eastern Massachusetts. In my current position, we mail or bring it to overseas advisors, international schools, agencies and embassies. Comments back are always complimentary and positive!

This publication is a sure step in bringing more attention to this rightly-deserving institution.

Manny A. Tavares

J&W Director of International Recruitment & Training

Correction

In the Winter 2004 issue of *J&W Magazine*, the names of Alphonso and Pepe Fanjul and Claudio Silvestri were misspelled in the piece on Casa de Campo. Also, it's award-winning golf course is Teeth of the Dog, and close to 1,400 have studied at J&W Preparatory Institute.



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J&W Magazine is published quarterly. Photos (color preferred) and news can be sent to *J&W Magazine*, 8 Abbott Park Place, Providence, RI 02903. You can contact us at our e-mail address: jwmagazine@jwu.edu. Selection and publication are at the editors' discretion. *J&W Magazine* is produced jointly by the Office of Communications and the Office of University Publications in cooperation with the Office of University Alumni Relations.

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Women Honored For Contributions To Community

They spoke of those in their lives who have inspired them—mothers, grandmothers, fathers and sisters remarkable for having survived and thrived despite monumental barriers and obstacles. They praised those who've served as role models and mentors, offering insight, support and direction. But what united those at the Providence Campus celebrating Women's History Month in March were their own selfless efforts and hopes for the health of the planet.

With opinion, poetry and song, the group gathered at the Multicultural Center for an annual recognition of the role of women in filling the need for individuals of courage, vision and determination, celebrating the bonds of sisterhood.

Honored for their own efforts with Strength of a Woman Awards were Patricia Jackson '99, '03 MBA, director of community services for the Women's Center of Rhode Island; Brenda Dann-Messier '00 Ed.D., president of Dorcas Place in Providence, R.I.; Prof. Gina Santoro, a member of the faculty for the John Hazen White School of Arts & Sciences since 1999; Michaelle Saintil, program director for



Among those on hand for the Strength of a Woman celebration held in March at the Providence Campus were, front from left, Shiri Frydrieh Barniv '03 MBA, Brenda Dann-Messier '00 Ed.D., Angela Zamora, Judith Wills and Corrie Martin; back row, from left, Patricia Trosclair, Susan Connery, Soumya Aboulmachail '04 MBA, Gina Santoro, Patricia L. Jackson '99, '03 MBA, Sara Firetto, Michaelle Saintil, and Bernadet Pitts-Wiley.

"The Strength of a Woman Award recognizes the rich diversity of women's experiences in the world and celebrates women who strengthen our communities through their tireless contributions, dynamic leadership and exemplary courage to get it all done regardless."

—Bernadet Pitts-Wiley

Youth In Action of Providence; Sarah Firetto, an assistant to the Clubs & Organizations department of J&W's Office of Student Activities, and Shiri Frydrieh Barniv '03 MBA, administrative assistant to Mixed Magic Theatre & Cultural Events of Providence, R.I. Certificates of appreciation were presented to Corrie Martin, director of Johnson &

Wales women's center; Judith Wills, director of workforce development, training and employment placement services for the South Providence Development Corporation; J&W graduate student, Soumya Aboulmachail '04 MBA, and J&W student, Angela Zamora.

"The Strength of a Woman Award recognizes the rich diversity of women's experiences in

the world and celebrates women who strengthen our communities through their tireless contributions, dynamic leadership and exemplary courage to get it all done, regardless," said Bernadette Pitts-Wiley, assistant director of the office of campus diversity.

Dann-Messier, Martin, Wills, Saintil, Zamora and Aboulmachail took part in a panel discussion led by Susan Connery, director of the Feinstein Community Service Center, on personal role models and future challenges and visions. Musical selections by Feminist Voices and Kim Trusty added song to the celebration.—Cathy Sengel

Norfolk Stages Successful Career Conference

Seminars on food trends, forums on the food service industry and an employer trade show highlighted Career Conference 2004 at J&W's Norfolk Campus in February. Educational seminars began with SYSCO of Hampton Roads. Matt Novicell, regional trainer; Chris Appell '97, center-of-the-plate specialist, and Josh Mann '97, executive chef, presented new food products and discussed the current low-carbohydrate trend.

After a well-received sampling of foods prepared by SYSCO reps, Traci Dunn, director of diversity for Compass Group, offered a company view of diversity in the food service industry. Later, participants gathered at the President's Reception for a feast of buffalo, sushi, dim sum, pasta, and a campus signature dessert buffet capped with bread pudding with bourbon sauce, prepared by Norfolk fellows Katerie Christie and Adrian Taylor and assistants.

Employers arrived early the following morning at the Chesapeake Conference Center to set up for the first of three panels led by Paul Magnant and Tim Cameron of the hospitality department. A panel on "What's In It for Me in Food Service Management?" was made up of recent grads—Cynthia Holmes '03, of Olive Garden; Katie Mani '03, of Rock-Ola Café; Michael Presley '03, with Cowboy Syds,



From left: Norbert Zastauny, executive chef at Dover Downs; student Michael Donze and Marie Isenberg, human resources manager for Dover Downs, discuss Donze's career prospects.

and Dan Lilly '03, with Waterside Produce—answering students' questions and recalling experiences.

Frank Halasz '82, of Levy Restaurants, told students to continue their educations. "Don't wait until later because you always have an excuse not to go back, and you should give yourself the opportunity to succeed."

Paul Suplee '87, of Ocean Pines Yacht Club, wanted budding culinarians "to understand that it will take a lot of effort to get to the management level. Continue to learn everyday."

Candy Wallace, executive director of American Personal Chefs Association, wowed the room packed with 130 students, with her information on how to become a personal chef.

Food service management majors heard from a panel that included Jay Robinson of Battleground Restaurant Group, Edgar Vasconez of Olive Garden Restaurants and Dawn Atwood of Sodexo, on what they look for in a manager.

Brent Creeger '91 told them, "Set goals, stay focused on what you are trying to achieve, be able

to roll with the punches and to press on-ward and-upward." Creeger looks for "a good attitude and fun people," when interviewing candidates.

"In an interview, I look for passion about the food service industry [evident] in the way they talk and the look in their eyes," said Celia Lloyd '92 of Meriwether Godsey Inc. "Without passion about food, how will they succeed in the industry?"

When it came to tips for that all-important interview, Halasz said, "Be yourself—confident. Focus on your strong points and have an educational approach to your weak points. Someone has to have motivation, the drive to succeed, and most importantly, a passion for the industry."

By the time the trade show doors opened, 46 employers were ready for the onslaught. More than 700 students and alumni sought information about companies and available positions. Many left with job offers or call-backs for second interviews, as well as valuable advice from professionals.

Employers felt their time was well spent and found students well prepared. "There are so many facets to food service and J&W's program really takes you through it all," said Lloyd.—*Luke Murden*

Leadership Changes at Denver Campus

Citing personal and family reasons, Mark Burke '97, president of the Denver Campus, announced his resignation from Johnson & Wales University. In a March 25 letter to University President John Yena, which he asked be shared with the University community, Burke referred to his satisfaction in "making the Denver Campus what it is today, and building the foundation for what it can be tomorrow." However, he added, "Right now I need to attend to my own needs and the needs of the people closest to me; and ultimately, I will need to refocus my life."

In a memo to the University community, Yena reflected upon Burke's long career at Johnson & Wales, and the outstanding contributions he made over his 22-year tenure at J&W, in the areas of admissions, student affairs and most recently, the growth and development of the Denver Campus. Yena also announced that he will personally be focusing his efforts on identifying a new president for that campus, "who will be able to carry on Mark's vision for the University in Denver."

In the interim, a transition team composed of the campus' current leadership team, under the direction of James Griffin, Ph.D., Denver vice president and dean, along with University CFO Tom Dwyer, and Judi Johnson, vice president of university relations, will be on campus, ensuring that day-to-day operations run smoothly and without interruption. It is anticipated that a new president will be named, following an appropriate review and selection process, in time for the opening of school for the 2004–05 academic year.—*From staff reports*

Hip Hop Mogul Urges Students To Be Players

Phat Farm University. Def Jam Latin. These were just a few of the ideas that Johnson & Wales students tried to sell hip-hop mogul Russell Simmons during



Russell Simmons told students, "See yourself where you want to go and get your ass there."

his recent visit to the Providence Campus. But Simmons wasn't buying. Not because they weren't good ideas, but because there are no shortcuts. "I've got a lot on my plate. But if you want to do it, do it," he said.

Simmons started off the evening sponsored by the office of student activities, by telling his audience that he wanted to learn from them, then settled into a chair on stage and took questions for more than two hours. Conversation focused on hip-hop's influence on entrepreneurship and social responsibility.

Simmons is the ultimate hip-hop entrepreneur, the founder of Def Jam Records, Phat Farm and Baby Phat clothing lines, Def Comedy Jam, Def Poetry Jam and other ventures. So it was only natural that students wanted to know how to

get where he is. Simmons' answer: "Put your head down and really be passionate."

"Start right now," he said. "If you want to be in the fashion industry, walk up and down 7th Avenue. Be knowledgeable. See yourself where you want to go and get your ass there."

Simmons walks the talk. All the executives of his various ventures began as interns. Kevin Liles, president of Def Jam Records, started out as an unpaid intern doing all the work no one else would, Simmons said. It was that quality that earned him respect. "He went to work in a way that when the internship was over, we couldn't survive without him. We were like, 'What do you mean he's not coming to work?'"

As one of the most respected faces in the hip-hop industry, Simmons is using his power as chairman of the Hip Hop Summit Action Network (HSAN) to unite young people for social action, joining stellar performers like Run-DMC, Sean "P. Diddy" Combs, Beyoncé and Ice Cube on HSAN tours to register young voters. He estimates that nearly 100,000 young people registered at Hip-Hop Summit events in Houston, Atlanta and Philadelphia, and believes that hip-hop can bring people who have the same agenda together to vote together.

"[Hip-hop] is doing more for race relations than anything else in this country," he said adding, "Voting is your job as part of a team...No matter who's in office, they'll respect you if you have a voice."

—*Stacie Demarais*

California Vintners Toast Denver Event Center

It was Suddenly Sonoma, Definitely Denver as J&W's Denver Campus christened its new events center in January. With food, flare and vintners ready to pour, the wine-tasting and silent auction raised \$10,000 for the sponsoring Colorado Restaurant Association's ProStart program, and provided a festive showcase for the campus center.



A silent auction held at Suddenly Sonoma, Definitely Denver, a celebration to christen the new events center at the Denver Campus, raised \$10,000 for the Colorado Restaurant Association's ProStart program thanks to participating vintners.

Housed in the College of Business, the events center includes a full-service hot kitchen, ample storage, elevator access for load-in, banquet seating for 500 guests and 1,500 square feet of upscale function space for the campus.

Soft music and pleasant conversation highlighted the feast served by Johnson & Wales University students. Salads, meats and cheeses, pastries, and a chocolate fountain accentuated the featured wines. Students also manned a carving station

and a sauté station where guests had the chance to design their own meals. Not only did guests get to taste wines from a variety of Sonoma County vineyards, but servers were thrilled to share their knowledge. Participating wineries included Alexander Valley, Chalk Hill Estate Vineyards & Winery, Charles Creek Winery, De Loach Vineyards, Domaine St. George, Dry Creek Vineyards, Forchini Vineyards & Winery, Huntington Wine Cellars, and Lambert Bridge Winery, among others. Those bitten by the bid-

ding bug had a chance to win wines produced by many of the participating vineyards, lodging accommodation, and trips to Sonoma County. Limited edition bottles signed by the winemaker were included in the silent action as well.

Suddenly Sonoma, Definitely Denver was a cork popper. Not only did it offer a great practical experience for students to try their hand executing an event, but it also benefited a worthy Denver-area program.—*Stefanie Miller*



J&W Teaching Assistant Tom Brochin, Fellow Laura Price and Associate Professor Joan Solomon cooked up the kitchen end of *Cooking Up Good Writing*.

Charleston Cooks up Recipes for Writing

The Lowcountry Writing Project is a Charleston, S.C. site for the National Writing Project, a professional development program for teachers in all disciplines. Its goal is to further students' learning by improving the ways teachers teach and use writing as an educational tool.

So when Joan Solomon, an associate professor in the arts and science department at the Charleston Campus, decided she wanted to focus her enthusiasm for the project, *Cooking Up Good Writing* was the result. Fifteen educators representing kindergarten through college took the six-hour class.

With help from Catherine Huge, coordinator of special events who runs Chef's Choice®, teaching fellow Laura Price as head chef, and teaching assistants Tim Brochin and Brian Hudson for backing, teachers were coached in the kitchen to create a sumptuous

Italian feast. Master baker, Chef Frances Burnett, with the assistance of student Adam Kelly, helped teachers make their own chocolate boxes as well.

While they dined, the educators exchanged ideas about how to use themes from the morning in their classrooms. A lively discussion ensued about ideas for biology, math, and English. Teachers completed exercises in writing using the five senses, favorite foods, and food and memory.

It was Solomon's intention for the educators to see, not only what a first-rate culinary school J&W is, but just how well-rounded our students are. "Each of the four J&W assistants are top-notch culinary students, as well as excellent writers and speakers," said Solomon.

She hopes to help bring more of these kinds of sessions to Charleston and perhaps the other campuses.

In addition to superlative reviews, two of the participants asked for Road Runners from Johnson & Wales to come to their schools in Summerville for

cooking demonstrations. Others want to enroll in the Summer Institute of the Lowcountry Writing Project. These results would not have been possible without a group effort, Solomon says. "These professionals were the definition of a dream team." —Paige Crone

Interstate COO Praises J&W for Career Training

Robert Morse, chief operating officer for Interstate Hotels and Resorts, had some encouraging words when he spoke to nearly 500 students in The Hospitality College at the Providence Campus. "We hire a lot of people out of J&W," said Morse. "Why? Because you get career training."

"[Interstate] looks for people with the ability to go in and make a difference in a hotel," he continued. "If Johnson & Wales continues to produce that kind of student, there will be jobs for them."

Morse, who was honored as a Distinguished Visiting Professor, said knowing the hospitality industry alone will not guarantee success. The key, he said, is balancing hospitality expertise with all other aspects of running a business. "Your goal should be to position yourself to understand the management side, sales and marketing, operations, etc."

Morse previously served as president of hotel operations for Interstate, and is responsible for overseeing the company's

portfolio of more than 300 managed properties, operated under some of the world's most prestigious hotel brands, including Marriott, Radisson, Hilton and Starwood. Interstate is the nation's largest independent hotel management company.

Before joining Interstate in 2001, Morse was president of Millennium Hotels and Resorts, the U.S. division of London-based Millennium and Copthorne Hotels, where he oversaw a \$100 million renovation and rebranding program.

Richard Brush, dean of the college, praised Morse as a great



DVP Robert Morse, chief operating officer for Interstate Hotels and Resorts, addressed students of The Hospitality College.

inspiration to Johnson & Wales students. "We're a career university and it's really companies like Interstate that provide jobs for our kids," Brush said.

Morse also advised students to think strategically about growing their careers. "You need to understand the business model of the company you are looking to join. Do they have a growth plan? If they don't have a growth plan, they don't have a plan for you." —S.D.

Writing project photo by Paige Crone; Morse photo by Peter Ventrone

Culinary Luminaries Honored at Campuses

Johnson & Wales has an international reputation for filling the world with innovative new chefs. Their development is due in part to exposure to exceptional talent in the profession. Since 1979 the Distinguished Visiting Chef® (DVC) program has honored outstanding culinarians and at the same time, expanded learning experiences for culinary students. DVC Hall of Famers include experts and luminaries like Paul Bocuse, Jacques Pepin, Madeleine Kamman '91 HDR and Emeril Lagasse '78, '90 HDR.

Among the distinguished chefs who recently offered insights to students at the Denver, Florida and Providence campuses are Thomas Vaccaro, executive pastry chef at Trump Plaza Hotel & Casino in Atlantic City, N.J.; Anil Rohira, executive pastry chef, Albert Uster Imports and Marcus Samuelsson, chef and co-owner, Aquavit in New York, along with Distinguished Visiting Sommelier Michael Honig, winemaker and vintner for Honig Wineries, pairing wines with Samuelsson's menu.

"At some point you are going to find your niche and that niche is going to be what you want to do," Vaccaro told aspiring chefs in Providence. "The important thing is that all 220 of you are going to go out and do something new."

Vaccaro is responsible for grooming and training numer-



Left, DVC Marcus Samuelsson, chef and co-owner of Aquavit in New York and Distinguished Visiting Sommelier Michael Honig, winemaker and vintner for Honig Wineries, brought their expertise to the Florida Campus, while Anil Rohira, right, executive pastry chef for Albert Uster Imports, visited Denver.

ous young culinarians who have gone on to become executive pastry chefs and Olympic pastry chefs. He currently serves as pastry coach for the United States National Culinary Olympic Team. He advised Providence students to work as a line cook at some point in their careers, for another perspective on their own industry.

An award-winning pastry chef who earned a perfect score at the 1992 World Culinary Olympics in Frankfurt, Germany, Vaccaro stressed that passion is key to becoming a successful pastry chef.

As Samuelsson worked with

Johnson & Wales University students in North Miami, lecturing and preparing for an extensive four-course meal, he told of the influence of his own experiences on his current success. "I was lucky to use my culture to my benefit," he said. "Since I was born in Ethiopia, raised in Sweden, and worked in other parts of Europe, I was able to combine all of my favorite dishes into a few incredible delicacies that I feature at Aquavit."

Samuelsson was the youngest chef ever to receive a three-star restaurant review from *The New York Times*—in



1995 and again in 2001. He was honored as the Best Rising Star Chef by the James Beard Foundation in 1999, and recently proved his rise when the foundation awarded him the title of "Best Chef: New York City."

At the Denver Campus, Rohira, who serves as the head of Albert Uster Imports' research and development kitchen, told students that he took a position as research chef because he can continually learn new things and try different ways of working with chocolate and sugar. During his demonstration, where he produced two blown-sugar pieces, he encouraged students to take an active role in their education both inside and outside the classroom by observing people they think are great chefs, volunteering to work with their instructors, and competing and attending professional conferences such as the World Pastry Forum.

—Meredith Moore

Students Provide Help with Taxes

It's a partnership that works to everyone's advantage. Accounting students from J&W's College of Business are schooled by representatives from the Internal Revenue Service in Volunteer Income Tax Assistance (VITA). In exchange, students offer free tax services available to anyone seeking help. Students majoring in accounting take part in a comprehensive training program to gain certification in tax preparation which allows them to provide technical assistance. The program requires 40 hours of tax preparation training and computer work. Taught by professional IRS agents, it's a great opportunity for Johnson & Wales accounting students to get IRS training and certification as well as real work experience.

Last year, under the supervision of Professor Sergio Varona, Florida Campus students prepared nearly 250

tax returns for the South Florida community free of charge. Students at the Providence Campus have been participating in the program for more than 15 consecutive years.

Says Marie Higgins, assistant professor in the department of accountancy, "For every one federal return that we prepare we usually prepare two or three state returns. We service a population that generally cannot afford to go to a paid preparer and have their federal and state returns completed. The clients that we serve are low to moderate income. They need their refund."

Federal returns are e-filed, speeding up the refund process. "Some of our clients can complete their federal form because they are filing a 1040 EZ, which is the easiest tax form to file," she adds. "They run into problems when they have to complete their state returns. Every state is different. Clients really appreciate the help that we give them with their returns."—C.S.

With Chan You Get Eggroll And Jazz

When it comes to running a nightclub, business is always a roll of the dice—a gamble, according to John Chan, owner of Chan's Fine Oriental Dining in Woonsocket, R.I. Celebrating the 26th anniversary of Egg Roll and Jazz, a famously successful New England venue for artists like Dizzy Gillespie, Leon Redbone, The James Montgomery Blues Band, Mose Allison, John Hammond, and Savoy Brown, Chan offered entrepreneurial tips to students at the Providence Campus as a Distinguished Visiting Professor for entrepreneurship students in the College of Business.

Considering that most restaurants don't make it to a fifth year, just the fact that the site has served for 99 years, making it the oldest Chinese restaurant in Rhode Island, speaks to the durability of Chan's formula. A member of the family that took over the restaurant in 1965, he began working in the back of the house, washing dishes, prepping and later tending bar. In 1977 he steered the business toward bringing in acts from across the region and nation. By providing a supper-club atmosphere and catering to a clientele of music devotees in a room designed for listening, Chan overcame the "biggest obstacle" of being based in Woonsocket, and draws from a geographic triangle bounded by Boston, Worcester, Mass. and Providence. Ninety percent of his customers travel from an hour away for performances.

And with very good reason. Originally focused on jazz, the club has spotlighted greats like Gillespie, Scott Hamilton, Donna Byrne and Dave McKenna. Over time folk, rock and blues have gained more stage time to meet blue-collar tastes. Still, the excitement of meeting great musicians, listening to their stories and being stageside for the "positively electrifying" performances are priceless perks. At least a half-dozen albums have been recorded at Chan's.

Chan spoke of the expense of bringing in live bands, the cost of hotel, food, travel and staffing with sound engineers and technical support, the complications of contracting, paperwork, insurance and riders, dealing with agents and the headaches of last minute cancellations as wild cards in the game. Cover charges for two shows a night pay for entertainment, while food service accounts for the bulk of profits. Admitting he works an average 60-hour week, Chan told the group that packed University Hall, "You can hire good people to manage, but they don't see the things that you see. The personal care isn't there. You have to watch the details all the time."

A "serial entrepreneur" skilled in the mediums of photography and watercolor and a U.S. Small Business Administration Entrepreneur of the Year, Chan's sage advice spoke to success in any endeavor. "Nothing comes easy in life. You have to work hard at it," he concluded. "Focus on what you're doing and try to do the best that you can." —C.S.

From left, Prof. Larry Bennett, John Chan, owner of Chan's Fine Oriental Dining and Clifton Boyle, Ph.D., J&W vice president of academic affairs.



Norfolk Takes Home the Trophy

It was the galantine of chicken with ham and truffles and the filet of tilefish with a lobster mousse that put students from the Norfolk Campus on the award stand ahead of schoolmates from four other campuses in head-to-head competition at the Charleston Campus in February.

With the blessings of the American Culinary Federation, the 3rd Annual Johnson & Wales University Intra-collegiate Student Culinary Competition brought together dozens of students to demonstrate culinary expertise in a 90-minute race to create an original four-course meal for four, including dessert. Teams were



Kelly Turner shows off her team's prize.

judged on the taste, appearance, nutritional balance, practicality and creativity of their entries as well as the team members' organization, sanitation, knife skills, cooking techniques and teamwork. Coached by chef instructors Brian Campbell and Paul Bolinger, the Norfolk team that took home the gold included Jason Jensen, Joshua Murray,



J&W's winning Norfolk Campus team included from left Adrian Taylor, Jason Jensen, Kelly Turner, captain, Josh Rosenbaum, Josh Murray and coaches Paul Bolinger and Brian Campbell.

Joshua Rosenbaum, Adrian Taylor and Kelly Turner. The Charleston Campus team, coached by Shane Pearson '98 and Karl Stybe '95 took second place, with Providence coached by Chefs Russ Zito '90, '92 MS and Gary Welling '87 taking third (with less than a quarter of a point difference in scores among the teams.)

"The Intracollegiate Student Culinary Competition was one of the most exciting and rewarding events we have hosted this year," said Charleston director of culinary education, Wanda Cropper. "Students who compete not only learn skills to help perfect the art of cooking, but also, learn the critical values of teamwork, discipline, and professionalism. This event brings together students and faculty members from all of our campuses to share knowledge and learn from the best judges in the food service industry."

Judges, all members of the ACF, included Derek Spendlove, CEPC, CCE; David Megenis, CMC, CCE of Compass Group and a former Distinguished Visiting Chef at the Providence Campus; Wolfgang Bierer, CEC, CMPC, CCE, AAC; Jud Flynn, CEC; and Travis Smith, CEC. —P.C.

Talk of Carbs, Low Carb and No-Carb Dominates Charletson Menus Conference 2

The public demands, the restaurant industry responds—and the low-carbohydrate craze is no exception. Response to restrictive diets was the topic du jour when hundreds of menu planners descended on Charleston, S.C. for the annual Menus Conference sponsored by *Restaurant Business* and aimed at understanding tomorrow's consumer.

In culinary workshops held in cooking labs at J&W's Charleston Campus, talk focused on the way operations, large and small, chain and independent, quick-service and upscale, are all heeding the call for menu items with reduced carbohydrates. Many expressed

That hardly means, however, that chefs aren't working overtime from square one to produce signature, low-carbohydrate creations.

Yet behind all of these efforts lurks a fair amount of uneasiness, judging from the questions that were asked at the conference and, perhaps more importantly, the chatter between sessions. In short, while operators seem to be in accord about the importance of satisfying the low-carb demand, many are simultaneously wondering how long the

craze can last. After all, they said, diet fads have come and gone many times before—not always justifying operators' efforts to cater to them.

The deeper anxiety expressed, however, is in how low-carb mania is leaving some operators in a Catch-22 situation. Many feel that if they don't jump on the bandwagon by generating a

host of new offerings, they stand to lose market share to competitors who are. But on the other hand, they said, offering low-carb items could tinker with the cherished value perceptions operators have worked so hard to establish, often based on satiating their guests' value expectations with mountains of fries and hubcap-sized plates of pasta. With those traditionally crowd-pleasing items now on the taboo list, many operators at Menus expressed the concern that low-carb items might leave their guests feeling somehow gyped.

What became clear at the conference is that low-carb is a trend that's probably not going away anytime soon, yet one

that bears careful monitoring as it relates to adjusting a menu. Operators want to satisfy demand without taking a gamble on making radical changes to accommodate



Left: Menus Conference planner Joanna Garnett perfects her barbecue skills in a session sponsored by French's. Right: Teaching Assistant Jonah Beckler helps out in a session sponsored by Carolina Turkey.

current consumer tastes.

In concurrent workshops, culinary gurus from J.M. Smucker Co. considered "Plate Presentation and Sauce Painting Techniques"; French's the "World of BBQ"; the California Milk Advisory Board, "Ethnic Desserts" and from Hormel Foods, the "New Flavor Experiences" featuring Indian dishes.

Kelly Wilson '02, a major in baking and pastry arts and currently the pastry chef at Cypress Restaurant, was among the presenters. Teaching assistants who coordinated details and kept everything going smoothly were Laura Price, Ashley Rella, Matthew Vasquez, Amy Tormey, Ashley Finch, Robert Kochie, Colin Flanagan, Jonah Beckler, Andy Mehaffy and Bryan Hudson. They kept up with the event's corporate chefs, anticipating every need, and received rave reviews for their efforts.

—Joanna Garnett and P.C.



Above, Bar B Q satay and below, right, veggie wraps, were among the featured recipes in the high protein, low carbohydrate category.

the belief that the response to the demand needs to be rapid, and as a result, a number of operations are making on-the-spot modifications to their existing offerings (for example, serving a burger wrapped in a lettuce leaf instead of in between two buns) in order to get new choices out into the marketplace with all due speed.



University Closes Sweden Campus; Continues Connection

It was with sadness over the end of an educational era that Johnson & Wales marked the close of its freshman program and campus in Göteborg, Sweden in May.

"The reality of increasing opportunities for higher education in Sweden, and unfavourable exchange rates, have led to flat, and ultimately declining enrollment numbers. Analysis and research has made it apparent that the program is not sustainable in its current form," said University President John Yena in December 2003.

Erin Farrell FitzGerald, former director of the Sweden Campus and now dean of the International Center, said campus doors may be closing, but J&W will maintain an ongoing relationship with its host site at the Institute of Higher Management (IHM).

"Obviously I was personally disappointed, but my hope is that we can take something positive out of this, in a new form which will work better," Farrell says.

J&W will be more aggressive about recruiting Swedish students finishing IHM programs in Göteborg and Stockholm, into degree programs at J&W's campuses in the U.S. Negotiations are also in the works to set up an exchange program that would take Johnson & Wales faculty, and junior and senior students to Sweden for a spring term, and bring IHM instructors to the states.

Florida 'Cats Top National Collegiate Golf Ranks

J&W's Florida Campus Wildcats reached the pinnacle of college golf when the nationally recognized Golfstat ratings were released in March. In only their fourth season of intercollegiate competition the 'Cats have an incredible record of 20 team championship wins in fewer than four years. That record is surpassed only by the 21 individual first-place finishes of the team's top shotmakers.

Michael Welch has been outstanding this season in capturing three individual championships while leading J&W to four team titles. Welch rocked college golf, winning the NCAA Division I Treasure Coast Classic at the PGA Country Club in Port St. Lucie, Fla. and, within the following four days, capturing the Cal State Monterey Bay's Otter Invitational with a record-setting two-under-par-214 performance on the Black Horse Golf Club, reputed as the PGA Tour's most difficult Q-School stop. His East Coast-West Coast back-to-back wins are ones for the college record books. He and his teammates also cracked the tournament record of the famed Pebble Beach Links knocking off the current number one NCAA Division II defending champions and 2004 front-runners, Chico State.

While Welch has been spectacular, he isn't alone in driving the Wildcats toward their goal of winning the national title. Adam Scrimenti has led the NAIA in scoring average for the better part of the season, carding 22 rounds under par to tee off a tremendous one-two punch for J&W. Scrimenti's season has been highlighted by a superb five-under-par-211 performance at another NCAA



Declared number one in the nation by Golfstat ranking service, J&W's Florida Campus golf team includes, from left, Luigi Cargiulo, Diego Besga, Mike Welch, Adam Scrimenti, Rob Lenkey, Jim Renner and Andrew Clark.

Division I event, the BCC Coca Cola Classic, at Indigo Lakes Country Club in Daytona Beach late in February. Senior, Rob Lenkey, has finally fulfilled his star-studded press clippings placing first at the Start 2 Sports Invitational in Sebring this spring and consistently grinding out par performances to anchor the 'Cats rotation. Former British Boys Junior Champion, freshman Luigi Cargiulo of Panama, is a seasoned veteran in his first year. Cargiulo's solid play has him etched in as the team's number-four man and a player destined for All-American honors. Veteran Diego Besga of Buenos Aires, Argentina, has been an extremely steady player who has factored in several of J&W's wins during the last three seasons. He rounds out one of college golf's most potent lineups and explains why Johnson & Wales has earned its place at the top of college golf's elite teams. —Bill Mathews

Johnson & Wales opened the Göteborg Campus in 1993 in a push toward globalization, and marked its 10th anniversary in 2003. In addition to offering a transitional educational experience for J&W's Swedish students, the campus offered American students an international term abroad.

"Like most of those involved with the Swedish program, I am sad that it is closing," says Richard Kosh Ph.D., university provost. "The good part is that we have established ties with many Swedish alumni and friends. We know that these relationships will endure through our alumni initiatives,

possible international co-ops and externships, and through our Swedish students who choose to enroll at our campus in the future."

Over the years, the strength of the University's relationship with both Swedish students and the Göteborg community have been evidenced by organizations like University Associates, members of the local business, banking, hotel and social sectors who worked with the campus as consultants. "I was always impressed with the warm hospitality of the Swedish people, their professionalism and their willingness to work with us," adds Kosh. "The stu-

dents were equally impressive, especially for the seriousness of purpose and overall commitment to academics."

"Our 11-year experience in Sweden has been very rewarding for our students, staff, faculty and the entire J&W community," said Yena in his memo to the University community. "The University is committed to maintaining an ongoing connection with those alumni by supporting the Sweden alumni chapter. Our goal is to maintain a presence in Sweden, as well as to continue offering a unique learning opportunity to our domestic students." —C.S.

Golf photo by Peter Beach; Ship's photo courtesy of the Cruise Club and Cunard Cruise Lines



Florida Club Inspects the Queen

Members of the Cruise Club at the Florida Campus skipped the irritating alarm clocks, frantic rush to class and traffic madness for ocean breezes and a tour of the world's grandest and newest luxury liner—*Queen Mary 2*. Escorted by Roberta Schwartz, faculty advisor, nine members took part in the inaugural ship inspection that was held in January.

While touring the ship, they surveyed passengers' state-rooms, ranging from the standard to grand duplex apartments, and were overwhelmed by the sight of modern art blending in harmony with fine antiques. Luxurious accommodations were combined with extravagant amenities—Veuve Clicquot champagne bar, Canyon Ranch SpaClub, and Dunhill boutique.

With all that walking and sightseeing, of course, a luncheon was in order. Once everyone was seated in the Britannia Restaurant, gourmet options were presented to the guests: herb and citrus crusted halibut, roasted lamb loin, and even a symphony of chocolate for dessert.

Docked at Port Everglades, her U.S. winter home and the last stop on her maiden voyage

from Southampton, England, the flagship of the Cunard Line and the British merchant fleet was welcomed to the U.S. in grand fashion. The procession included an offshore water salute by fireboats, followed by the U.S. Coast Guard cutter *Gannet*, *Queen Mary 2* and the impressive *USS Carney*, a Navy guided-missile destroyer. The *QM 2* is the largest (151,400 tons), longest (1,132 feet), tallest (236 feet), widest (135 feet) and most expensive (\$800 million) liner ever built. It is also the first true transatlantic liner built since

Cunard's famous *Queen Elizabeth 2* entered service in May 1969.

Going through embarkation was the easy part. Seeing all of the ship within a matter of five hours was harder. As the members gathered their belongings at the end of the day, they saw the potential relaxation the ship would offer passengers, and longed to be among them. They returned with inside knowledge to offer the public.

For the second consecutive year, students in the cruise line management concentration



Left: Students touring the *Queen Mary 2* (above) included, front row, from left, Tatum Riley, Doreen Latimer, Melanie Bishop; back, Andrew Stennett, Alam Virk, Nicole Brochu, Prof. Roberta Schwartz, Calvin Rogers, Christopher Allen, and Jonathan Foley.

Above: The *Queen Mary 2* is the world's largest oceanliner.

participated in training for the Cruise Lines International Association's Accredited Cruise Degree (ACD) designation.

In January, 20 students went through 15 hours of training over a three-day period in five courses presented by Bernie Blomquist, CLIA's manager of training and development, and Tom Cogan, director of training. In 2003, Johnson & Wales University became the first school to provide the CLIA program to its students. Upon successful completion of the program, the ACD contributes credits

toward gaining CLIA's next higher certification, the Accredited Cruise Counsellor (ACC).

"Johnson & Wales University's was the only student group invited to the *QM2* inaugural activities. It gave our students an opportunity to be the first on the block to experience the elegance and vast size of this magnificent ship," says Schwartz. "The Cruise Club and the cruise concentration classes get to experience many ships in the South Florida area, and this was by far the most exciting."

—Melanie Bishop and Andrew Stennett

Arts & Sciences Partners with Local Elementary School

In January, Providence Campus President Irving Schneider Ph.D. and Angela Renaud, dean of the John Hazen White School of Arts & Sciences, visited Providence's Mary E. Fogarty Elementary School to help kick-off upcoming programs in the ongoing partnership between the University and the school. The day's festivities included two demonstrations showcasing aspects of the successful educational collaboration, including a fifth grade poetry reading and a presentation by Reading Buddies program participants.

With a student population 90 percent of which lives below poverty level, Fogarty's many needs dovetail well with Johnson & Wales' Community Service Learning graduation requirement. "The Fogarty partnership is an example of community service learning at its best," explains Renaud, who originally learned of the school when she served as Principal for a Day, and was so overwhelmed by its needs that she decided to take advantage of the unique opportunity to share resources.

According to Renaud, the relationship with Fogarty is a two-way street. "The learning occurs naturally and powerfully," she says, "as our teachers and students share their skills and resources with the Fogarty students who, in turn, teach us about themselves and their everyday concerns, joys, and hopes for the future."

"It serves as a powerful reminder to our students that they can help change our community for the better."

"The Johnson & Wales partnership has been such a positive experience for the Fogarty students," says Fogarty principal Susan Chin "From tutoring in reading to leadership mentoring and pen pal programs, the commitment by the university to the unique needs of our elementary students is an appreciated assist from the community."

In one example of the partnership's interactive approach, a recent Fun with Food Night brought students from J&W's College of Culinary Arts to educate Fogarty pupils about the Food Guide Pyramid and the importance of healthy eating. With an activity station for each section of the pyramid, including make-your-own-snack mix and picture-perfect milk mustaches (complete with instant photos as souvenirs), the evening ended with awards to each "graduate" of certificates and chef's hats. Parents heard explanations of government assistance programs such as food stamps and WIC.

Other branches of the partnership, including a system of pen pals for English as a Second Language students and a science unit on the NASA program have proven equally successful, and the collaboration continues to expand.

"It's become a large operation," says Laurel Horta. As community service learning coordinator at the John Hazen White School of Arts & Sciences, Horta handles the partnership's nuts and bolts. "This is my new full-time job," she says, with a laugh. According to Horta, the partnership with Fogarty works out perfectly because "their need for resources complements our mission of community leadership."



Tina Ditomasso works with first-grade students at the Fogarty Elementary School as part of an ongoing partnership between the school and Johnson & Wales.

According to Horta, the partnership with Fogarty works out perfectly because "their need for resources complements our mission of community leadership."

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Budding Chefs

Once a month, a group of third, fourth or fifth grade students from the W.J. Bryan Elementary in North Miami, Fla., visits J&W's Florida Campus and cooks up a storm with student volunteers in the Big Chef/Little Chef program. The ongoing effort teaches local children about all the elements involved in cooking—from the math and science of it, to the art and the craft.

By lending a hand to children so close to the Providence Campus, Johnson & Wales students see for themselves the power of community service. "We talk the talk all the time," says Horta. "Let's walk the walk."

Stacie Demarais, of the J&W public relations department, has been walking the walk for more than a year, by reading with Fogarty fourth graders. She says the weekly Power Lunches are worth the effort and scheduling conflicts. "Participating in the Power Lunch program has been extremely rewarding on many levels. Not only do the students show a genuine interest in the act of reading, they are always so happy to see us."

Horta is also quick to point out that much of the credit for the partnership's success should go to the "fellow professional educators" at Fogarty.

—Kim Lawrence

Executive Suite Lands at Radisson Airport Hotel

The College of Business celebrated its 12th Annual Executive Suite in February with a diverse array of seminars and panel discussions indicative of the programs that Johnson & Wales offers its students. Faculty and industry professionals spoke on topics ranging from "Fraud in the Workplace" and "Bridging the Brand Gap" to "Navigating Through Managementland" and "Terrorism and the Private Sector."



Left, Chris Ashcroft, executive vice president of human resources for Compass Group, North American Division, and Paul Trznadel, dean of the College of Business, pose at Executive Suite.

A panel of six alumni discussed ethical corporate behavior, and the integration of socially responsible programs within human resources programs. The panel included Marie-Louise Burkle '95, chief executive officer, Autac, Inc.; Robert Coffeen '90, resident manager, Enclave Condominium Association; Natasha Goodwin '94, owner, Goodwin Marketing LLC;

Bridget Lavery '94, buyer of intimate apparel, for Bloomingdale's; N. Natasha Redding '01, a case manager for American Arbitration Association and Eric Weiner '93, president of All-Occasion Transportation.

The evening culminated with keynote speaker, Chris Ashcroft, executive vice president of Human Resources for Compass Group, North American Division, sharing the story of the company's inception and growth into new markets and industry segments. Ashcroft told the crowd of 120 he has been impressed with his experience with Johnson & Wales and its graduates. "In any industry, the critical factor in success or failure is providing great customer service each and every day," said Ashcroft. "We've put together the world's largest food service organization, and our partnership with America's Career University will allow us to do wonderful things together."

Headquartered in Charlotte, N.C., Compass Group, North American Division serves clients like Microsoft, Caterpillar, IBM, United Technologies Corp., SAP, University of Arkansas, Louisiana State University, and the University of Houston. In addition, the group provides catering to special events like the U.S. Open, Ryder Cup and the Academy Awards. Compass was the official caterer for both the 2002 Olympic and Paralympic Winter Games in Salt Lake City.

Six Rhode Island businesses earned honors at Executive Suite. Partners in Education awards, presented to companies

Taking The Message To Congress

They were in Washington to attend a January conference hosted by the International Education Council, but Manny Tavares, director of international recruiting and training at Johnson & Wales, and Patrick McGinty '03 MBA, director of international relations, took the time to lobby Rep. Patrick Kennedy (D-R.I.) on concerns affecting international admissions at universities nationwide.



Rep. Patrick Kennedy (D-R.I.), left, and J&W's Manny Tavares discuss current U.S. policy effects on international admissions.

With tightened security in response to the tragic events of Sept. 11, and the global threat of terrorism, the position of the United States as a leading destination for students from other nations has been steadily eroded. An excess of government-imposed barriers including strict visa policies and student-tracking regulations have made it increasingly more difficult for serious, education-minded international students to enter the country, Tavares notes.

"We encouraged the congressman to become an advocate for international education and to join efforts with others in Congress who see these issues as vital for a secure and prosperous future for the world," says Tavares.

International students and their families contribute more than 12 billion dollars to the U.S. economy yearly. Aggressive competition from Australia, the United

Kingdom, New Zealand and Canada, with substantial support for education from their governments, is cutting into admissions numbers in the states.

"The U.S. needs to be perceived as an attractive, friendly and secure place to study. We [Americans] need to be open and welcoming to legitimate international students who wish to pursue educational opportunities here," Tavares says. "They enrich the lives of American students and institutions of higher learning."

Johnson & Wales has more than 1,000 students from 89 countries, in undergraduate and graduate programs university-wide.

While in Washington, the duo also paid a visit to Brandon Crosby '94, a former J&W admissions rep who now directs food service operations at the Congressional Dining Room at the Cannon House Office Building on Capitol Hill. —C.S.

that have maintained a high profile within The College of Business, went to Citizens Bank, Kohl's, *Wedding Style Magazine*, Enterprise Rent-A-Car, Defense Contractors Auditing Agency and Federated Marketing Group. The recipients were singled out for their

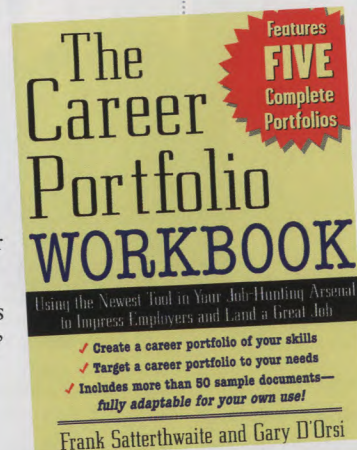
partnerships with University programs in marketing, accounting, management and entrepreneurship. Companies and individuals contribute time and effort to educate students by offering plant tours, internships and co-ops.

—Lori Zabatta '95

Career Guide Chosen by Wall Street and Beijing

The *Wall Street Journal* picked it as an Editor's Choice. The National Career Development Association calls it a "must have" resource. It's selling big in places like Singapore and Sydney, Australia. And now "The Career Portfolio Workbook: Using the Newest Tool in Your Job Hunting Arsenal To Impress Employers and Land A Great Job," by Frank Satterthwaite Ph.D., an associate professor for the organizational leadership concentration at J&W's Alan Shawn Feinstein Graduate School, and Gary D'Orsi '99 MBA, '02 Ed.D., corporate trainer and career coach, is being translated into Chinese.

The guide to building an adaptable collection of employment documents, certificates and artifacts ready to wow employers and land a high-paying job, takes a step by step approach to showcasing talents at any stage of a career. The publication grew out of a course in career self management Satterthwaite teaches and the questions posed by his students, D'Orsi among them. "In grad school, you have a group of people who typically have careers and are discerning about what works and what won't work for them,"



Satterthwaite says. "It's a great place for a writer to test ideas."

Tested ideas turned into sections on building, using and maintaining a career portfolio—even on very short notice—creating resumés that work with portfolios, and their digital equivalents, targeted worksheets, and examples of portfolios

of five individuals. Readers learn how to evaluate and present Personal Characteristics That Add Value, Experience, Accomplishments, Knowledge and Skills (P.E.A.K.S.™) to make tangible the traits that align skills to employer needs.

Beyond the job-search focus, the publication offers practical tips for navigating a successful performance review, landing a raise, promotion, consulting assignment or slot in a college or grad school, or making a radical change in career. Satterthwaite says the book is finding global appeal, and he's now working on a book on leadership for publisher McGraw Hill.

Satterthwaite is not new to the literary world. As a freelance writer, he's had articles in a range of major national magazines including *Family Weekly* and *Esquire*. His autobiographical account of life as a ranking professional squash player "The Three-Wall Nick and Other Angles (A Squash Autobiography)" won praises in a review in *The New Yorker* magazine. D'Orsi was a student in his



Helping to create the world's largest wedding cake were, back, from left, Todd Perkins '86, Victoria Kenyon '93, James Ungiran '91, Joe Manni '99, Alan Gontowski '84, Brett Barnaby '97; front from left, Danielle Meehan, Lynne Labossiere '95, and Jean Renee Dupuis '03.

Wed to the Record

What do 10,000 pounds of cake batter and 5,000 pounds of rich, creamy frosting make? Long hours for several baking and pastry alumni working at Mohegan Sun in Connecticut.

A total of 63 people at the casino completed months of planning on the world's largest wedding cake, shattering the previous record of 5,334 pounds for the title in the "Guinness Book of World Records." The cake topper on the seven-tiered, 16-foot, five-month-long project was placed in February with a large crowd on hand for the event, held in conjunction with the New England Bridal Showcase. "We'll be happy to go back to our regular shifts," said Lynne Labossiere '95 "At first, I was thinking 'it will be the world's largest waste of time,'" she told the *Worcester Telegram*. "But we did learn a lot about teamwork. If you put your mind to it, you can do anything." Like bake a cake big enough to feed 52,000 guests. —Jodi Hoatson

classes at grad school who went on to earn a doctorate in education. The two now partner in Career P.E.A.K.S.™ LLC, a career coaching and executive development firm. Their pur-

pose in collaborating on "The Career Portfolio Workbook" is to impart techniques to build career security as opposed to job security—whether in Rhode Island or Beijing.—C.S.

Wedding cake photo by Jodi Hoatson; Web photo courtesy of Thomas Rossi.

Educators Extend Hospitality to High Schools

In January 2003, money was made available to Rhode Island high schools, through the Perkins Grant, to make curriculums more career-focused. When hospitality education was identified as one of the targeted areas, the Rhode Island Department of Education (RIDE) turned to Johnson & Wales University as the expert in the field.

Faculty members at The Hospitality College pulled together a proposal for RIDE, which was quickly put into action. Its two main objectives were to improve hospitality education teaching in high schools, and to promote hospitality curriculums and careers.

"The grant provides professional and personal networking opportunities for the high school teachers and the J&W professors," says Patricia Serpa, lead on the project from the university side. "The teachers have benefited from the lessons, classroom strategies and teaching techniques that were so generously offered by professors."

J&W faculty members from the college serving as resources include Katie Davin and Ann Marie Weldon '92, '94 MS in lodging and hospitality; Patricia Bowman '92 MS and Fred Faria '89 MS for food and beverage management; Michael Sabitoni '89, '92 MS and Roberta Sebo for travel and tourism, and Steve Carlomusto '92 and Paul Van Landingham for culinary arts.

J&W educators worked with the high school teachers

and counselors in a variety of ways to develop their program. More than 100 teachers and counselors from all over the state attended a one-day workshop on career portfolios hosted by the career development office, at the Radisson Airport Hotel. Five schools, 70 students and 10 teachers participated in a career day specifically surrounding lodging. In addition, 21 scholarships to attend a one-week hospitality educators professional development conference run by faculty from The Hospitality College were provided to Rhode Island high

school teachers considering entering the hospitality profession.

"The high school teachers were feeling very isolated in their new programs and curriculums," said Robert Fink Ph.D. assistant dean at The Hospitality College. "The link established with J&W, and the collaboration that has ensued with our faculty visiting individual schools and hosting workshops on campus allows the high school teachers to adapt and manage their programs with added confidence and resources knowing that

they are able to turn to the experts at J&W for guidance."

The involvement of J&W faculty in the program is infectious. Prof. Stephen Andrade in the School of Technology is developing a Web site as a resource on hospitality materials for high school faculty.

According to Fink, rewards are clear. "All these steps help to bridge the disconnect between high school and college for students. Involvement at this level lends credibility and a sense of purpose to hospitality as a career."

—Piya Sarawgi



Seated, Arlene Violet of WHJJ, is flanked by, from left Prof. Thomas Rossi of the Alan Shawn Feinstein Graduate School who helped draw up marketing and business plans for FJ Concepts and introduced its partners Fiona Wong '01, '03 MBA, and Daeyuel Jeon '01, '03 MBA to Violet.

Careers Get Web Launch

When they came to Johnson & Wales in the late 1990s, Fiona Wong '01, '03 MBA, from Singapore and Daeyuel Jeon '01, '03 MBA from South Korea, were both hospitality majors with a working knowledge of English. Now the duo have teamed up in FJ Concepts designing Web sites for among others, Rhode Island's number

one radio talk show host, Arlene Violet. While working on a community service consulting project for their professional communications class at the Alan Shawn Feinstein Graduate School, Wong and Jeon created a site for the Women's Project of Rhode Island. "After we did that project, the organization was happy about the results and we were happy," says Wong. Thoughts of careers in hospi-

tility management went out the window. They'd found something they enjoyed doing, and were good at it. Professors encouraged them to pursue their enterprise and offered assistance. Now the duo is designing full-time for businesses throughout the area. Violet is thrilled with her connection to the Internet. And as an added bonus, her site has an interactive link to J&W admissions.—C.S.

ACTIVITIES & EVENTS

San Diego Networking Reception

More than 45 alumni from southern California gathered in January at the U.S Grant Hotel. With the help of Celia Nisenbaum '84, director of catering and meeting services at the hotel, the event was a great success. Next up? A San Diego and L.A. alumni chapter. Stay tuned.



Bill Robertson '62 and wife Sally

Jacques LeGendre '82 and Robert Pearson '82



Julia Stevenson '99 was winner of the J&W knife kit.



Masked as elegant strangers were, from left, Elizabeth Santiago '01, Melissa and Brady Tillman '00, Gilbert '01 and Heather Suarez '00.

Florida Homecoming 2004

Homecoming 2004 at the Florida Campus included a pageant, a comedy night, a visit from Loon, well known for his collaborations with recording artist Puff Daddy, a pep rally and a step team performance by J&W's own Capital Punishment Dance Theatre. More than 50 alumni attended the masquerade ball at the Miami Shores Country Club.

Eric Williams, left and Tatum O. Riley '04 were voted king and queen of homecoming events.



From left, Kathryn Procopio '00, Faye Roccapiore '02, Eleanor Weller '89, Michael Grossi '95, '99 MAT, '01, and Lucia Edwards '02

Boston Alumni Reception

The annual Boston Alumni Reception was held in March in the Atrium of the famous Marriott Copley Place in conjunction with the New England Foodservice and Lodging Exposition. With more than 100 attending, alumni and industry friends enjoyed an evening of networking, reminiscing and learning about the alumni council and the newly established Rhode Island and Massachusetts alumni chapter.



From left, Ralitza Ganeva '98, Renata Dutton '98 and Dan Strasshofer '94



Right: From left, Rob Carroll, Lori Zabatta '95, manager of Providence alumni relations, John Kuitwaard '94 and Greg Roberts '00

Below: From left, Gipsy Ramirez '98 and Tracey Nguyen '98

New York Chapter Reception

The Metro N.Y.C. Alumni Chapter came together in March 2004 in midtown Manhattan's, The Metro Loft. More than 30 alumni attended and made many new connections. The evening culminated with a raffle for Mets baseball tickets that were donated by Susan Orso '01, Long Island representative for the chapter.



From left, Cara Lowe, Lani Wild '00 and Laura Schinner '01



Math Professor Has A Natural Talent for Healing

Homeopath and reflexologist, Premjit Singh Ph.D. has cure at hand

By Cathy Sengel

Order shapes the passion that drives Premjit Singh's sense of purpose. Mind trained in mathematics, she has taught the subject at Johnson & Wales Providence Campus for 13 years. Spirit attuned to the energies that flow through the body, she has been a trained homeopath since 1979. A practitioner as well of reflexology, the science of manipulating the nerve endings that channel into the base of the foot, Singh helps others to heal themselves. "Mathematics is my first love because my first love is order. This is like a hobby," says Singh. "I'm not depending on it for financial survival. Right now I'm treating this as community service."

Singh holds a Ph.D. in mathematics from the University of Rajasthan in Jaipur, India; her master's from New York University and a master's in computer science from Queens College. She has taught for more than 25 years at private and state colleges that include Manhattan College in the Bronx and Middlebury College in Vermont. When she returned from her studies to her native India in 1974, she trained in homeopathy at the University of Rajasthan in Jaipur. Word spread about her talents and she was asked to practice at the University Medical Center. "The main theory behind homeopathy is that we have been blessed with a body that can heal itself," she explains. "You have a healing force. And if you have not abused your body, then it is strong enough to heal yourself."

Singh first came to study the science, developed in

Germany in the early 19th century, after having health problems. Suffering an allergic reaction to cucumbers, spinach, mushrooms, eggs, and salt, conventional treatment failed and a homeopath was recommended. "He would ask me questions that seemed at first strange, but I realized if I answered those questions maybe I could treat myself also. The patient has to be very observant. I found the examination process very interesting," says Singh.

Unlike modern medicine that treats symptoms, homeopathy addresses the problem. "When you have pain in your body, you need to relax or do something to help your healing force. But what happens these days is that most of us treat symptoms as something which we shouldn't have," she notes. Responding with commercial synthetic medicines that suppress symptoms, but ignore their source, weakens the healing force. Homeopathic remedies are made from plants and minerals prescribed to balance body chemistry and boost the immune system. "And they do it without side effects," Singh emphasizes.

Her methods of healing became more focused three years ago when she came across a book on reflexology at a garage sale. "I was impressed because it really meshed with what I am doing. Reflexology doesn't involve any drugs either. You use your own hand and fingers to stimulate reflexes in your feet."

With origins in India and the Far East back 5,000 years, popular for centuries in Egypt, reflexology maintains that

energy flows freely from head to toe through 10 zones to 7,000 nerve endings. By massaging specific reflex points on the feet, energy can be freed, and flow aligned, loosening toxins in the body, building stamina and aiding relaxation.

Last year Singh, a mother of two grown children, opened Reflexology and More, seeing one or two patients a week for up to hour-long sessions in her time away from the university. In a soothing and tranquil environment, wrapped in concentration, she works areas of the feet, using hands, fingers and knuckles. "When we see there's a problem and in which part of the feet, then we emphasize the system more. The way a face betrays emotions, the feet can tell what's going on with the body," she says.

Singh treats many of her patients free of charge. Some come from as far away as Vermont, often referred by physicians who have exhausted traditional Western medical resources. Though she doesn't diagnose, she focuses on areas where she senses weakness. "It's really very satisfying," Singh says. "It looks like I've become a kind of breathing specialist."

She takes strength from being part of a process that she views as mutually beneficial. "When I'm doing it, I also get the meditational impact, so as I'm giving, I'm also receiving something."

The desire to serve community is as ingrained in her character as her talents for healing. Growing up in a small town in the state of Punjab in northeast India she saw her parents very involved in helping others. Her mother, a champion of women's rights and the value of education, guided Singh's choice of study.

"I'm passionate about my teaching of mathematics because I know our students need that help. Unless you feel passionate about doing what you are doing, you are not going to enjoy your life," she says, advising that passion comes through practice and hard work. "You cannot be a professional athlete without working hard, I tell them. If you have things that come to you easily they are going to go easily too."

At least once a term, usually in response to someone's complaint of a headache or other physical ailment, Singh

tells her classes about the natural processes and substances that have lead to her own good health, and her work as a homeopath and reflexologist. "Anyone can treat themselves," she says. "The difference between me and the person who has just read a lot, is that I've been practicing for many years."

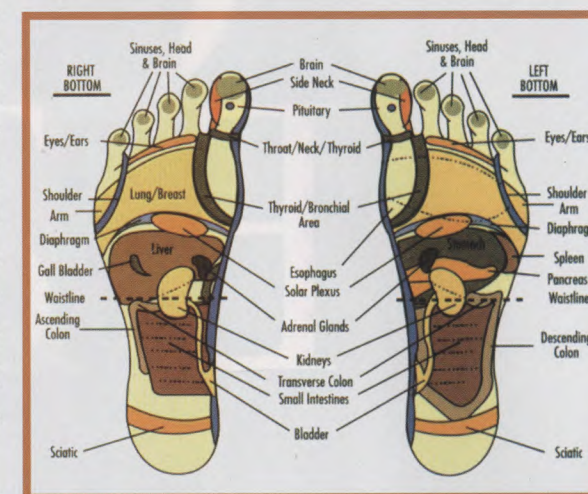
A former student recently returned to say he's gone on to focus his studies at Georgetown University on homeopathic alternative care, a science gaining more acceptance by Western doctors. Singh is thrilled and encouraged to see more holistic and Eastern approaches to medicine integrated by physicians in the U.S. She notes with optimism that the blend is flourishing in Australia.

A member of the board of trustees of the India Association of Rhode Island who helped raise money for the Gujrat Earthquake (2000) and victims of the World Trade Center attacks, Singh introduces her students, as well, to the South Asian community of new Americans from India, Pakistan, Bangladesh, Sri Lanka and Nepal in and around Providence. "I believe that all of us—

regardless of our ethnic backgrounds—should 'give back' to help the integration and improvement of our minority neighborhoods."

Integrating holistic medicine into daily life is a guiding mission outside her classroom. Now a certified holistic health consultant, she lectures at women's centers and public libraries throughout the region. "I'm really interested in spreading the message to people: we have other choices," Singh says. "We have a health care crisis. People are drug-giving themselves with so many medicines. More than a million people a year are dying because of drug reactions, even in hospitals and nursing homes," she says and the passion flares in her otherwise calm and engaging demeanor. "Word has to be spread that you can be anywhere in the world and help yourself."

She is committed to a long range goal of opening a center where people can be schooled in paths to good health. Singh is sure about the path she has chosen for herself. "My philosophy of life is simple living, high thinking." ■



THE QUESTION OF ETHICS

Companies are declaring “Do the right thing” a cultural imperative

By Miriam Weinstein

Hardly a day passes when a headline doesn't call attention to a business scandal or misdeed: a government employee using taxpayers' money to build an addition to his home; a domestic diva dumping sinking stocks on the way to an exotic vacation; a journalist for a respected publication fabricating stories and sources. Enron, Tyco, Martha Stewart: names turned buzzwords for unethical behavior. But what constitutes a violation of ethics for the average employee? Calling in sick because it's a great day to take the boat out? Sabotaging a colleague's credibility when he's not around? Accepting tickets to a game from a favorite vendor? Taking office supplies from your department's closet? And who's watching? Who's accountable? Where are the lines drawn and how is the message communicated?

Those are questions being asked at all levels of corporate governance. In a 2003 forum on ethics sponsored by J&W's John Hazen White School of Arts and Sciences, and a panel discussion among alumni at the 12th Annual Executive Suite sponsored by the College of Business in January on the Providence Campus, panelists considered the importance of setting standards. When personal behavior in the workplace is under a microscope, business leaders recognize that they can benefit from aligning their employees and management under an umbrella of ethics. Many are devising and enforcing ethics policies, not only as a way to define a culture of ethical behavior, but also as a tool to guide all members toward a shared system of values. For those at the forefront of the movement, need dictated action.

“I have always believed that everyone in the company is honest,” says Roger Berkowitz, president and chief executive officer of Legal Sea Foods. “As we got bigger, I saw that it wasn't being communicated.” Berkowitz noticed inconsistency in decision making within the company, a business begun by his grandfather in 1904. Whether it was through a chef cutting corners on recipes to balance food costs, a buyer accepting inappropriate gifts, or a server not ringing up coffee, he recognized the need to create an environment in which everyone understands what's right.

Berkowitz met with key associates including David Ticchi, special assistant to the president, who has been with the company for 30 years, to consider an approach to the challenge. “I was honored when he included me in this project,” Ticchi recalls. “Legal Sea Foods is a family company with family values. With our sustained growth, this is our way to memorialize these family values.”

In its mission to shape a corporate culture built on those values, the company retained the guidance of The Institute for Global Ethics, a nonprofit organization promoting ethics through public discourse and practical action. What developed was a corporate-wide ethics policy that continues to evolve, with input from every level of the company. All employees are enrolled in a two-hour class led by Legal Sea Foods staff, trained and certified by the institute. Classes are interactive, decision-making is discussed, and the Legal Sea Foods message communicated. Employees gain insight into right versus wrong, and right versus right.

As Ticchi explains, "It's right to be truthful and it's right to be loyal, but there are times when these rights are in conflict with one another." So that employees can mediate between two rights, the culture encourages everyone to consider the entire community. The ethics policy removes personalities from situations that otherwise might be seen as one-on-one disputes between employees.

Legal's ethics policy is a seemingly simple one framed by just four words: honesty, fairness, respect, responsibility. Emphasizing that Legal Sea Foods is a private company based on family values which create a community of trust, its policy sets admirable guidelines asking employees to promise not to lie, cheat or steal and not to tolerate those who violate that trust. It calls on all to work together toward a fair environment, offering empathy and understanding for all individuals. It asks that they "respect each other, our

"THE ENRONS AND TYCOS HAVE FORCED BUSINESSES IN GENERAL TO CREATE SUCH [ETHICS] POLICIES. PEOPLE IN THE BUSINESS WORLD NEED TO BE REMINDED OF A COMPANY'S CORE VALUES."

Phil Wells
Vice President, Compass Group

guests, and our communities. We will treat each other as we want to be treated ourselves, and we will not tolerate any form of abuse, discrimination or harassment." The policy urges each employee to take personal responsibility for actions "by delivering what we're expected to deliver and by doing what we commit ourselves to doing."

SYSCO Corporation's commitment to doing its best to create a culture of ethics includes an ethics compliance hotline and a corporate governance Web site where employees can raise issues or send questions to the presiding director. The leading supplier to "meals-prepared-away-from-home" operations in North America since 1977, today SYSCO has 47,700 employees serving more than 420,000 customers through operations at 146 locations in the United States and Canada.

"We tried to make the policy something we could live with," says Toni Spigelmyer, director of investor relations for SYSCO Corp. The company's board approves the code and reports quarterly to an audit committee on any violations involving senior executives. If there is any wrongdoing, it is treated like any other discipline under the current human resources policies. SYSCO's code of business conduct covers everything from ethics compliance, conflicts of interest, competition and fair dealing and anti-trust, to overall standards, gratuities, Securities and Exchange Commission filings and political contributions. Live Web links connect employees to policies. Employees are individually introduced to standards when hired and receive annual training both at the office and the corporate levels. Forums allow workers to discuss hypothetical situations and talk about best outcomes, as a way of building perspective. Any reports of wrongdoing are made anonymously. Each is guaranteed consideration. "They [employees] know that the Ethics Compliance Board includes all varieties of people and is confidential," she says.

"SYSCO has a policy that speaks to no retaliation, even if the information is incorrect," said Julia Gannon, vice president of human resources, Hallsmith-Sysco Food Services, at the forum on ethics held in Providence.

Providing a safe environment for an employee to report possible errors, even involving company executives, underscores the corporation's com-

mitment throughout the Legal Sea Food ranks as well. "We'd applaud the person who came forward." Against a backdrop of companies that have made life miserable for the so-called "whistleblower," Berkowitz explains that an ethics policy doesn't allow for gray areas. "If part of your culture is that it's not just whistleblowing, but a matter of everyone being accountable to everyone else, you create a no-pressure beaurocracy and if you get rid of the pressure, you can get a heck of a lot of information," says Berkowitz.

J&W Covenant partner Compass Group North America is currently in the process of establishing a defining ethics policy. Though the firm has substantial policies and procedures for its 375,000 international employees in place now, it is in the process of developing a company-wide business ethics policy that can be adopted worldwide, and communicated effectively to all employees.

An ethics policy is a "value statement," says Phil Wells, vice president and ombudsman for Compass Group. "It's employment law 101 to an extent. It means equal treatment for all employees. A company needs to explain 'here's what we mean, here's how we live it, and here are the policies and procedures in place to support it.'" Says Wells, "The Enrons and Tycos have forced businesses in general to create such policies. People

in the business world need to be reminded of a company's core values. Tyco had policies and procedures, but its corporate culture bent those."

For Compass, the goal is to create a policy with which it can give its employees and associates a set of values, while creating a culture in which people can do their jobs and live their lives. "We need to help our folks with core values. Help them know what's right or wrong."

Wells' role is an example of the groups' forward-thinking culture. With a degree in law and stints in media and politics before joining the law department of Compass nine years ago, much of his work combined law and human resource issues. When the role of ombudsman was created a little more than a year ago, he became the official watchdog and sounding board for issues raised by employees. Wells describes the evolving ethics policy as a "code of business ethics." It's a recitation of values—what does your company hold as values? What are the values to live by?"

With offices and operations in 90 countries, Compass Group faces a daunting task conveying the information and establishing a policy that incorporates the cultural differences that transcend international borders. "If we communicate it and explain it, people will be less likely to violate it," Wells says.

For Berkowitz and Legal Sea Foods, that communication of values is in place and self-perpetuating. As it continues to develop, it is "peer pressure" that enforces it, he believes, getting people to make holistic decisions. "Everyone is on the same playing field," he says.

And a level playing field with clear boundaries, fair policies and individual accountability not only promotes ethical behavior, but high employee satisfaction as well.

"A lot of people work for us because of our standards," Ticchi says, explaining that an ethics policy in general, and Legal Sea Food's in particular, can and should become a framework for employees to consider throughout their day—a reminder to ask themselves, "If no one is watching; if no one would ever know, and if there is no legal obligation, is it the right thing to do?"

"You have to walk the talk," said Berkowitz at J&W's ethics forum.

"Over and over, you have to make ethical decisions and in that way you become a role model," he concluded. "A company willing to make the investment to do things right is not going to have problems." ■



Restack the Pile

Rates have never been lower or the time better to refinance those college loans.

By Joelle Perrone

According to Robert Manning, author of "Credit Card Nation," students borrowed more than \$140 billion during the 1990s, a sum that exceeds the cumulative total of student loans for the preceding three decades. The median student debt jumped from \$2,000 in 1977 to about \$7,000 in 1990, and more than doubled to \$15,000 in 1996. More recent statistics show students are now incurring more than \$17,000 in federal student loan debt alone in the shape of Federal Stafford Loans, Federal Unsubsidized Stafford Loans and Federal Perkins Loans. Add to that Sallie Mae Signature Loans, College Bound Loans, private loans borrowed to cover educational expenses and runaway credit card use, and facts underscore reality: the average college student incurs a lot of debt.

There is no overstating the importance that all of that debt be repaid on time: it's important for college graduates' credit ratings as consumers; it's important to their colleges or universities so future students will be allowed to borrow, and perhaps most vitally, it's important for graduates' careers. In a tight job market with magnified background checks on can-

didates, credit history can become a critical part of the evaluation for employment. Poor credit can impact one's future.

Now, with the drastic drop in interest rates to levels as low as 2.875 percent, former students can consolidate all of their federal loans into one payment. Before the rate decline, consolidation was used mainly as a prime tool for student debt management. It extended repayment from the standard 10-year period up to 15 through 30 years, depending on the size of the debt. Normally, an extended repayment period means more interest paid over the life of a loan. A consolidation loan lowers debt-to-income ratio and monthly payments, and may improve a borrower's ability to finance a new car or home. "Student borrowers should look at refinancing their student loans now through the Federal Consolidation Program and fix [payments] at today's historically low [interest] rates," says Chad Pastorius, a Rhode Island Student Loan Authority (RISLA) analyst.

"There is no guarantee that interest rates for students will stay this low, so borrowers should consider refinancing their college debt now to secure these low rates," seconds Charlie Kelley, executive director of RISLA.

By lowering monthly payments by as much as 53 percent, thousands of dollars can be saved. Most federal loans have variable interest rates that are adjusted each year on July 1. The Federal Consolidation interest rate is both low and fixed. To be eligible for the Federal Consolidation programs, an individual a.) must have left school or be a part-time student; b.) cannot be in default (though consolidation may be possible with the U.S. Department of Education (DOE) even in default); c.) cannot have already consolidated federal loans; d.) must have at least \$7,500 in eligible student loans, and e.) must have at least one eligible student loan with the consolidating lender. Recent graduates—and just about anyone who is no longer in college—can take advantage of the opportunity. It's a lot easier than one might think.

The first thing borrowers should do is contact their federal loan lenders. Many students do not know from whom they borrowed while they were in school, and should contact the financial aid office at their school for assistance, or visit www.nslds.ed.gov to access the National Student Loan Data System. (Most Johnson & Wales borrowers borrowed from RISLA.)

Once consolidation is in the works, the entire application process takes two to eight weeks. A rate is locked in on the date the application is received. There are no fees, credit checks or prepayment penalties. Some lenders will offer additional incentives for making automatic debit payments right from checking accounts, or for making a prearranged number of consecutive payments on time.

Consolidation is advised even during a grace period, according to the DOE. Any borrower with a Federal Family Education Loan (FFEL), should consolidate approximately two months before the end of its grace period. This will allow enough time to have the consolidation loan processed before the grace period expires, and still not rob the borrower of grace time. "You can lock in an interest rate at least a half percent lower than the current repayment rate," according to the DOE's Student Aid page on its Web site.

Monthly Payment Consolidation

Outstanding Balance	Estimated current payment is*	After consolidation your estimated monthly payment will be**	Lower your payment amount by
\$ 10,000	\$ 98.51	\$ 68.46	30.51%
\$ 20,000	\$ 197.02	\$ 109.97	44.34%
\$ 30,000	\$ 295.53	\$ 164.51	44.34%
\$ 45,000	\$ 443.30	\$ 210.48	52.52%

These are estimates. Your actual payment amounts may differ. *Payment amounts based on interest rate of 3.42%. **Payment amount based on a consolidated grace period interest rate of 2.875%. Chart from RISLA consolidation brochure.

Since interest rates change every July, borrowers should act quickly. There is no over-stressing the importance of repaying student loans in a timely fashion. When students fail to make loan payments after leaving school, they become part of the federal default rate. High default rates jeopardize their own college's ability to receive any financial aid from the federal government. Once the school's cumulative default rate reaches the maximum over a given period of time, all of its federal aid is revoked.

Beyond refinancing school loan debt, graduates and current students are well advised to give all debt accumulation serious long-term consideration. The cost of an education is rising at a faster rate than the amount of financial aid available. In the current economic climate, parents are less financially prepared to help with their offspring's educational expenses. Many students take out private loans to cover costs. Add to that credit card debt—and according to an article by Marie O'Malley, vice president of marketing for Nellie Mae, the average undergraduate in 2001 owed more than \$2,300 of that—and it's clear, greater debt is accumulating earlier in life.

Failure to repay those debts on time has the potential to jeopardize a future career. "Companies perform background checks as part of the hiring process to confirm the candidate's qualifications, personality and aptitude," according to Akanksha Aga '02 MBA, in career development at J&W. "In addition, there is definitely an upcoming trend that more and more companies are performing credit checks on job candidates as part of the hiring process." At some levels of government employment, a poor credit rating can even equal a poor security risk.

"The best thing a student can do is keep on top of his or her bills right at graduation, while still keeping in mind that student loan payments are due soon," says Michael Donnelly, collections supervisor from RISLA.

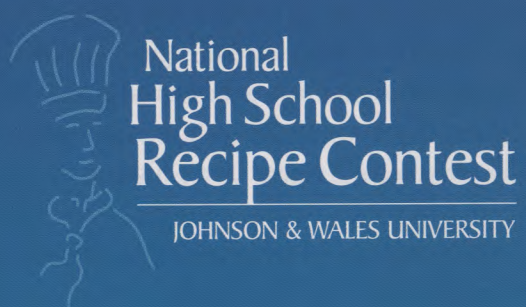
Most important is preserving good credit. "From the moment you first apply for a loan or a credit card, you have a credit history. Your current debts, paid debts, and how you've paid your debts are all recorded in your credit report," says Deborah Cummings, account executive with Experian credit reporting company. "Credit mistakes are costly. A person with an impaired credit history may pay higher interest rates, be approved to borrow less money, or be denied credit. Think about your future. Good credit can help you get what you want out of life. If you have a poor credit history, the opposite is true."

For more information, call your college or university or visit www.nslds.ed.gov.

Where are they now?

Back of the house to front of the classroom, J&W's National High School Recipe Contest winners are still reaping the rewards.

By Meredith Moore

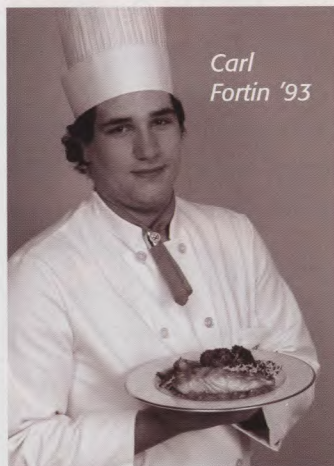


National
High School
Recipe Contest

JOHNSON & WALES UNIVERSITY

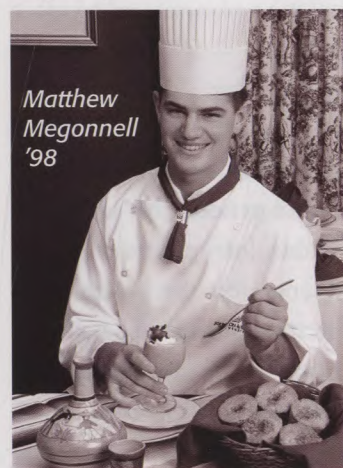
❖ LOOKING BACKWARD, LOOKING FORWARD ❖

When Carl Fortin '93 heard about Johnson & Wales' 1st Annual National High School Recipe Contest in 1990, he was already considering attending the University. "I had been working for Craig Laskey ['83], an alum, for several years and planned to attend culinary school," he said. "When I found out about the recipe contest, I thought, 'why not give it a try and see what happens?'" It turned into a family affair—Fortin's brother, a photographer, shot the pictures for the application; his sister-in-law typed up his handwritten recipe, and off they raced to the FedEx office to beat the next-day deadline.



Carl Fortin '93

The effort paid off. Fortin was not only declared the big winner for his healthful entrée of grilled Norwegian salmon with tomato and bell pepper relish, but, while studying at the university, he met his future wife. Now food and beverage manager at the Fiddler's Elbow Country Club in Bedminster, N.J., Fortin laughs, "Sending your recipe in at the last minute is good practice for working well under pressure."



Matthew Megonnell '98

Pressure only begins to describe Matthew Megonnell's recollection of his experiences with the J&W recipe contest. Life-changing seems closer to the point. Megonnell '98, a finalist in 1994, learned about J&W entirely by accident. "I was looking for art schools at a college fair, and J&W was lumped in with them," says Megonnell. "I was blown away to find out that there was a school that offered culinary arts as a degree. I ended up talking to the person in charge for well over two hours.

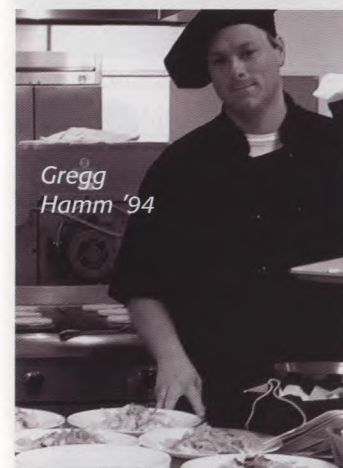
"Growing up, my mom always chased me out of the kitchen unless I wanted to do dishes, so I had to prove to my parents that I wanted to do something as drastic as go to J&W for culinary arts. So I entered the recipe contest as proof.

"Truth be told, I was so sick and worried about how I

would do, I threw up twice before we competed," he recalled at this year's competition in Denver. "I'm much better with that now," he reassured competitors.

Today, Megonnell is executive chef for Eurest Dining Services, a division of Compass Group, at H.B. Reese Candy Company in Hershey, Pa. "J&W can easily be credited as turning me in the right direction both in career and in life," he says.

Such was the impetus behind the idea for a recipe contest. Since its inception in 1990, when Johnson & Wales had the only degree program of its kind in culinary arts, J&W's National High School Recipe Contest has not only given high school students an opportunity to explore their interests in the culinary arts, but has distributed more than \$4.1 million in scholarships at the state and national levels toward developing their talents and careers. Since the beginning, emphasis has always been on healthful menus—a concept ahead of its time 15 years ago—awarding prizes in Healthful Entrée and Healthful Dessert categories. Entries have nearly tripled since Fortin first raced to make his deadline. Beyond a few small ads in key publications like *Gourmet*, *Food & Wine* and *Bon Appetit*, marketing is mostly through high school representatives. The 15th annual contest, held this year at the Denver Campus, attracted more than 700 recipes from students around the nation.



Gregg Hamm '94

It's not unusual for contest winners to build important relationships that continue well beyond graduation. In 1992, Gregg Hamm '94 was first runner-up in the contest with his bran cornbread and honey-poached pears. Today he teaches culinary arts at Lee County Senior High in Sanford, N.C. and is looking forward to exposing his own students to the Johnson & Wales experience. "I work closely with Brian Stanley, an admissions rep



Samantha Jones '94

with the Charlotte Campus," says Hamm, in his fourth year of teaching. He encourages his students to enter the recipe contest. "No winner yet," he says, "but with luck in the future, we'll have one."

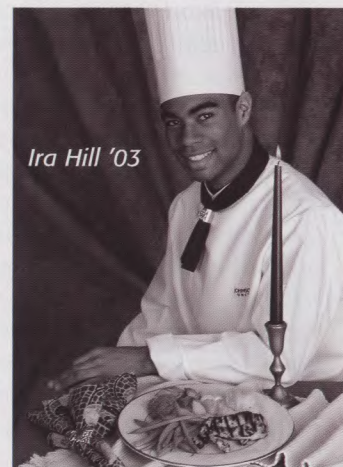
In addition to working at Lee County Senior High, Hamm teaches at the local community college and caters some on the side. "I love to keep in contact with J&W," he says. "Maybe one day I will return as a professor there."

In front of the classroom

Samantha Jones '94, second runner-up in 1992, followed her interests into the classroom as well. She is a culinary arts instructor at Clearview Regional High School in Mullica Hill, N.J. "After graduating with my bachelor's in food service management, I went to work for Ruby Tuesday's in management," she says. "I worked with them for three years and moved into airline catering with LSG SkyChefs at Newark Airport. I worked there for a year, and came to the realization that teaching school was what I really wanted to do."

Jones credits the HSRC with giving her confidence, and Johnson & Wales for preparing her "for anything. Teaching kids how I was taught has helped me," she said. "My students see the passion I have for food and what my training did for me."

Passion brought 1999 finalist Ira Hill '03 to teaching as well. Hill used his scholarship winnings toward a bachelor's degree in food service management, and is now tracking his master's in culinary education with plans to eventually teach in a high-school setting. "As I went through the culinary arts program, I realized the value of not only learning well, but being able to teach well," he says. "As a culinary instructor, it will be my goal to involve the students I teach in the contest."



Ira Hill '03

In back of the house

Apart from those who have gone on to teach, other successful contestants now work in kitchens, in everything from corporate cafeterias and chain restaurants to four-star hotels. Brandi Labrie '99, 1997 first runner-up, is a line cook at

Applebee's Restaurant in Waterville, Maine, working towards a position in management. "To me, the HSRC was an opportunity to see if a cooking career was suited for me," she says. "Today, I'm not only using the cooking techniques and recipes that I learned at J&W, but also lessons we took away from our



Brandie
Labrie '99

academic courses ...from better rotation of food product to proper sanitation procedures."

Susan DaForno '01, a 1997 finalist, echoes Labrie's appreciation of skills learned beyond how to handle food and create delicious meals. "Every day, I use the skills and techniques I learned to finish my work as a pastry cook at



Susan
DaForno '01

the Ritz-Carlton Boston," she says. "For example, I make many wedding cakes and use those skills constantly. But I also feel that by going to J&W and learning philosophies—not just technical skills—I have an edge over many of my coworkers."

In another field entirely

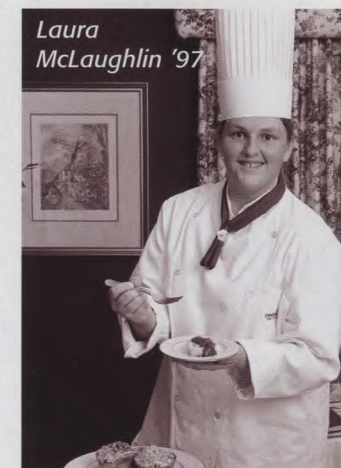
Not every contestant ended up following the chef track. Troy Hicks, '99, a 1995 finalist, went on to earn his M.B.A. at Hawaii Pacific University while working as a procurement manager for a gourmet seafood distribution company. After completing his degree, he took a job in Charleston, S.C. with MBT



Troy Hicks
'99

International, a global music merchandise distributor and wholesaler, as their procurement manager. "I have no background in music, but it does not matter if you are buying guitars or seafood," he explains. "You use the same methodology, just applied to a different product."

Laura McLaughlin '97, 1994 winner, worked as an operations manager for the Hurlburt Field Air Force Base in Gainesville, Fla., then started her own personal chef service called Ready, Set, Dine! After a couple of years, she joined the University of Florida Reitz Union Hotel as assistant manager. She is now program coordinator for Florida's executive education program. "My main responsibility is to organize the logistics of the programs with the hotels, instructors and participants," she says. "I feel like I use the lessons I learned at J&W everyday. As much as I disliked the structure, uniform policy, attendance rules, etc. as a student, I appreciate the way all those rules and expectations helped form me into the worker I am today."



Laura
McLaughlin '97

In class right now

In addition to Hill, nearly 50 past participants in the contest are currently attending J&W. Nicholas Halley, 2000 winner, is finishing studies in food service management at the Denver Campus, the embodiment of a recipe for success. Back when he was in high school, and wondering how he'd be able to finance a college education on his own, "I heard that you could get money just for entering the recipe contest," he says. With no background in cooking, Halley got a job at a local restaurant just to learn the basics and invent a recipe. "The chef made me do everything on my own," Halley recalls. "He worked me pretty hard."

It was worth it. Halley won the grand prize—although from 1997 to 2000, it amounted to \$5,000 a year, rather than full tuition. Still it made a difference in his life. "I'm paying for school myself, so winning the contest made four years of college possible," he says. ■

And the Winners are...

March 13. The Culinary Arts building at the Denver Campus rang with the clang of pots on stoves and the steady chop-chopping of knives. Cabernet bubbled to a reduction sauce for seared ostrich, and dark confections oozed the aroma of chocolate. The 20 finalists in the 15th Annual National High School Recipe Contest (HSRC)—chosen from a record 724 entrants—beat back jet lag and the change in altitude as they recreated their original recipes for a panel of judges, including Carl Fortin '93, who won the first HSRC back in 1990.

"It was a special pleasure for me to see former winners of the contest enjoying successful careers and coming back to judge the contest," said Manuel Pimentel, senior vice president of university relations, who created the contest when he was director of admissions, as a way to introduce high school students to J&W and the idea of a career in the culinary arts. "That coming full circle from contestant to graduate and coming back as a professional judge is most rewarding to us as educators."

The 2004 contestants entering the university in the fall include Joe West of Kansas winner in the dinner category with "Pan Roasted Halibut and Lobster-Infused Orzo with Watercress Sun-Dried Tomato Coulis Foam Sauce and Leeks." He enjoys the competitiveness of the restaurant business and aims to "be the first American to win the Bocuse D'Or."

Amanda Kuck of Wyoming, winner in the dessert category blended orange and cardamom flavors in her "Dizzy Pears with Almond Deflaté à

Soufflé." Kuck graduated early from high school in order to take care of the house and 33-acre ranch after her parents both fell ill. Ever an optimist, she says that being home gave her more time in the kitchen, doing what she loves.

Another extraordinary student, Redmond Cole from California and egally blind, placed second in the dessert category with his "Chocolate Raspberry Tower with Amaretto Custard." Cole so impressed contest judge Keegan Gerhard, named one of the top 10 pastry chefs in America by

Pastry & Art Design magazine, he invited Cole to work in his kitchen at the Windsor Court Hotel in New Orleans this summer.

"I last experienced the contest in Providence in 1994," recalled Jim Griffin Ph.D, vice president and academic dean at the Denver Campus. After 10 years, this competition is still the premiere secondary level competition in the United States in terms of the awards given and the quality of the competitor." "It was an honor to host the competition in Denver."



Finalists in the 15th Annual High School Recipe Contest include, back row, left to right, Ryan Fulton, Brittany Starling, Jay Jambon, Lindsay Swinson, Amanda Kuck, Rochelle Courey, Redmond Cole, Sarah Baum, Matthew Rosolio, Lindsay Saunders, Tiffany Slowey, Andrew Hepler, Joe West; front row, left to right, Shane Robinson, William Bosio, Dominique Smith, Marcel Canfell, Lindsay Kinetedar, Joshua Gross, and Joshua George.

Shaemus O'Brien '93

Culinary Grand Prize Winner, 1991

Red Snapper Mazatlan

2 red onions, cut julienne
2 green peppers, cut julienne
2 tomatoes, diced
1 1/2 pounds red snapper
olive oil
2 teaspoons black pepper
4 teaspoons sweet basil
4 teaspoons oregano
2 teaspoons rosemary
1 1/3 cups white wine
8 mussels
3 tablespoons cilantro
white rice

Prepare all vegetables as directed. Lightly flour snapper.

Sauté vegetables in olive oil with black pepper, basil, oregano and rosemary.

When vegetables are tender, add wine and mussels and cover to steam until the mussels open. Let wine reduce by removing lid and cilantro.

Remove from heat.

To serve, put fish on plate and place vegetables over fish. Place mussels on side and serve with white rice.

Susan DaForno '01

Finalist, 1997

Orange Banana Pie

1 large banana, mashed
10 low-fat graham crackers (crushed to 1 1/2 cups)
1/2 cup orange juice
1 1/2 teaspoons unflavored gelatin
1 can (15 ounces) fat-free sweetened condensed milk
2 teaspoons grated orange rind
1/4 teaspoon salt
1 medium banana, sliced
decorative orange peel

Blend mashed banana and the cracker crumbs together until combined. Press the mixture into a 9-inch pie plate.

Bake the crust for 8 minutes in a 350-degree oven. Let cool.

Put orange juice and gelatin in a pan and heat the pan on low heat until the gelatin is dissolved.

Mix the orange juice mixture with the condensed milk, orange rind, and salt, and whisk together.

Pour the filling into the cooled pie crust and chill for three hours.

Garnish with banana slices and orange peel.

8 servings

Bringing It All Back Home

J&W trio of champions return to show others the way

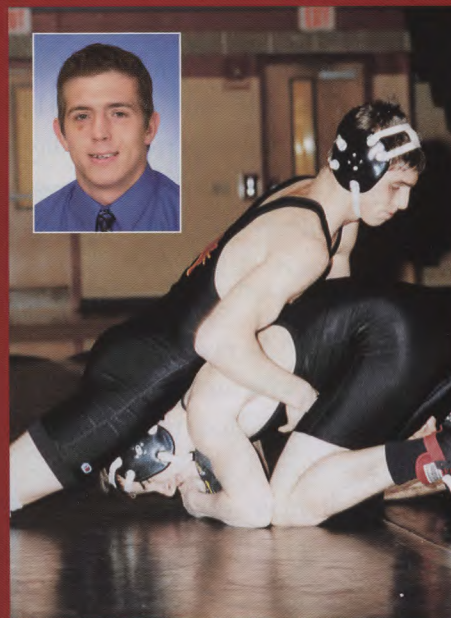
By John Parente



Laura Hutchison '02



T. J. Ciolfi '02



James Gilbert '02

All three arrived on the Providence Campus to begin their collegiate careers on the very same day in September of 1998. One was home-grown, a basketball player from neighboring North Providence. One was a wrestler from Bristol, N.H. The third played softball and basketball in her hometown of Jamestown, Pa.

They certainly didn't know it then, but their academic and athletic careers would become so intertwined that they now share a common and rather rare thread. More than six years after that first day of class in '98, they haven't left the Providence Campus yet. Instead, they've become an integral part of

the athletic department. Meet Wildcat assistant coaches T. J. Ciolfi '02, James Gilbert '02, and Laura Hutchison '02.

Only three years removed from the successful completion of splendid J&W athletic careers, Ciolfi, Gilbert, and Hutchison remain staples of the University's nine-year-old inter-collegiate sports program. Though their academic careers in Providence may have drawn to a successful close, their part-time careers as coaches are just beginning. And all three couldn't be happier that they're working at their alma mater.

"How great is this?" says Ciolfi, one of only four Wildcats to score more than 1,000

points in an NCAA career at Johnson & Wales. "It means so much more to be coaching here. I was one of the early athletes, and we all tried to build a tradition. Now, we all want to make it great."

Gilbert, the first Johnson & Wales student to ever become an All-American in an NCAA sport, became the Wildcats' assistant wrestling coach immediately after his graduation. He completes a three-man All-American staff that also includes Head Coach Lonnie Morris and Assistant Coach Brian Allen, who received the coveted national honor while at Rhode Island College in the 1980s.

"I was originally going to become an assistant at Bridgewater [Mass.] State College after I graduated from J&W," recounts Gilbert, "but something just didn't feel right. It was a sense of loyalty. If I had left and had to coach against Johnson & Wales, I would feel like I was stabbing someone in the back. Now, I don't regret that decision one bit."

Hutchison, meanwhile, was a two-sport star. The best pitcher that the Wildcats have had since the inception of softball at the Providence Campus, she was a Great Northeast Athletic Conference standout on some of the early Johnson & Wales teams that eventually evolved into a formidable foe. She holds nearly a dozen softball records, and is also among the top 10 in several basketball categories as well.

But despite her athletic prowess in her first season, no one was quieter than Hutchison, who left her family's farm in Pennsylvania to pursue degrees in baking and pastry arts, which eventually led to a bachelor's degree in food marketing.

"Yeah, I was quiet back then, I guess, but I was an underclassman," Hutchison says, "But eventually, I was working hard, and it was becoming easier to compete with the upperclassmen. Once that happened, I had the confidence I needed to push them, too, and with that, I got less quiet."

Ciolfi says even as a player he was feeding off the success of fellow athletes like Gilbert. "Gilly was the man back then. He was an All-American. We never had one of those in any sport. You see someone make history like that and you don't want to stop."

For Ciolfi, there was more, though. The 5-foot-10-inch shooting guard played for Wildcat teams that, in the early days of the program, starved for wins. He played for three different head coaches in his four years, but that, says Ciolfi, makes the coaching experience, and this past winter's conference championship, even sweeter. "Winning

as a coach or a player can't be replaced," he said, "and I'm so thankful that I'm part of it, especially here. If a school had a 100-year tradition, it would've been like 'so what.' But last month when we won our first conference championship, and the first NCAA bid that came with it, it was huge. And I got a chance to see things right from the beginning. It's very, very rewarding."

Perhaps the biggest challenge for all three young assistants was separation anxiety.

"Winning as a coach or a player can't be replaced...and I'm so thankful that I'm part of it, especially here."

—T. J. Ciolfi '02

ety. Here they were, just a year or two out of school, coaching their former teammates. "That's tough to go through," says Ciolfi, "but we're growing out of that difficult phase. The freshmen who come in now think I'm better than I really was," he laughed, "but I had to grow into a new role—as a coach—and I had to sell that to them."

For Ciolfi, and for the others, the past couple of years have also carried with them new responsibilities as teaching professionals. "I didn't realize that for awhile," Ciolfi, admits, "but when it hits you, you realize how awesome that duty is. You're a teacher, a leader, a role model. There's a philosophy

that you have to buy into in Division III in order to be successful, and it's my job to help teach it."

"It feels good," says Gilbert, "and you hope that they listen, because I was in their shoes only a couple of years ago, really. But you feel that, no matter how much older you are, that you need to tell them about your experiences, and you want them to understand. Some work harder than others, and you need to tell them. That's not only on the mat, but academically, too." Gilbert knows a little about that aspect as well. He's a three-time National Wrestling Coaches' Association Academic All-American.

"I try to push them as hard as I pushed myself when I was a player," says Hutchison, "and some of the girls don't like it, but that's how I became more successful."

All three will eventually see their faces etched in bronze in the Johnson & Wales Athletic Hall of Fame. All three become eligible for that honor next year, and are veritable shoo-ins for the award based on their excellence in a Wildcat uniform. But for all three, the calling is higher.

"I really get a chance to make an impact on 'em, and there's no better feeling," says Gilbert, who, when not coaching, is taking what he learned on his way to a degree in entrepreneurship to help some of his friends launch their own business careers.

"I see kids go through things I went through, and I can use things I learned at Johnson & Wales—about diversity, leadership, teamwork—to point them in the right direction," says Ciolfi, who majored in accounting. "It's pretty awesome."

"I love it," Hutchison says of coaching. "I'm still around the game I love, at a place I love. I'm getting an opportunity to learn a lot more, about skills, about teaching techniques, and with our younger players, we have a great bunch of girls. It's a lot of fun. I guess I'm pretty lucky."

So is Johnson & Wales, times three. ■

Putting Faces on Stories of Success

Alumni stand-outs are honored for their careers and accomplishments

By Sheri Ispir '93, '94 MS

You may have already “met” some of them. You may recognize their work when you dine out, make a long distance call, visit a specialty boutique, or enjoy a night on the town. They are business leaders, acclaimed culinarians, entrepreneurs and trend-setters who all have one thing in common—they are graduates of Johnson & Wales University.

As a result of their accomplishments, these high achievers have been recognized as Alumni Success Stories. A university-wide initiative that spotlights alumni and their career paths to inspire current students and other alumni and attract prospective students, the program was first launched at the Providence Campus in 2001.

Through a biography and a collection of images from the graduate's professional and personal life, including company and community service logos, photographs, industry awards, and media coverage, a “success board”—a poster-size version of each success story—is designed in the recipient's honor. The posters can be found hanging in the alumni's college, and are used at special alumni events. Each recipient is also presented with a framed copy of his own success story, but their accomplishments speak for themselves, as is obvious by this sampling of past and present honorees:

Tracey Nguyen '98, an advertising communications major, began climbing the ladder to success with the start of her college career at Johnson & Wales. As the Class of 1998 commencement speaker, Nguyen was recognized first by *Glamour* magazine among great commencement speeches by women graduates. Today, her company, Tu-Anh shoes and accessories, has been featured in fashion magazines that include *In Style*, *Glamour*, and *Lucky*, as well as on NBC's “Today” show. Her products are sold online and in specialty boutiques across the U.S.

Before Bennett Singer '98 MBA began his graduate studies at Johnson & Wales, he had already launched a successful career at Citizens Bank. Singer is now vice president and portfolio manager for Citizens, spearheading a number of major investment management projects. Singer also serves his country as a lieutenant colonel and senior army aviator in the U.S. Army National Guard. Currently, he is stationed in Afghanistan overseeing several mobile training teams.

It's only been three short years since graduation, but today, Gregory Roberts '00, a food service and culinary major, manages the largest corporate housing company in New York City, and presides over a growing enterprise handling vacation homes for executives. Two of Roberts' other ventures include the recently-opened Metro 53, a nightclub in mid-town Manhattan and The Bernadette Collection, an online gift basket business.

As vice president of culinary operations for Chili's Grill & Bar, culinary major Brian Kolodziej '82 is responsible for menu innovation and development, product management and assessment, and culinary training. As a member of the ChiliHead Leadership Team, he is involved in overall concept strategy and planning. *Nation's Restaurant News* (NRN) recognized Brian in 2003 as one of its top 50 culinarians in research and development. In previous years, NRN has honored him as one of the Top 50 Tastemakers influencing American dining.

Heather Singleton '97, '99 MBA is a successful businesswoman with the Rhode Island Hospitality & Tourism Association. Before becoming vice president of operations, Singleton started as a program director and was promoted to director of special events. In 1999, she was named Employee of the Year. Singleton recently formed a successful women's networking group titled Women in Hospitality that has more than 150 active members.

Walter Leffler '84, a culinary arts major, is executive chef at The Oakroom, a AAA five-diamond restaurant in the historic Seelbach Hilton in Louisville, Ky. He has prepared cuisine for every president since Nixon as well as members of the British royal family and often returns to J&W as a guest speaker and mentor for students.

Matt Kenney '91 '02 MBA has been busy carving his own career niche and indulging his entrepreneurial spirit. Kenney has owned two successful small businesses, and served as vice president of operations for a venture capital-financed start-up. Kenney frequently conducts business seminars and serves as a management consultant to aspiring and early-stage entrepreneurs. He also maintains an active teaching schedule, serving as an adjunct professor for J&W, Regis College, and Franklin University.

A small group of close to two dozen alumni recognized for making their marks on the world of business, Success Stories only hint at the accomplishments of J&W graduates.

Honored for Storied Success

College of Business

Bruno Allaire '93
Matt Kenney '91 '02 MBA
Edeline Lyla '00
Tracey Nguyen '98

The Hospitality College

Tom Condon '88
Paul Damico '86
Magaline Goman '02
Kenneth Nason '92
Amy Orlando '92
Gregory Roberts '00

College of Culinary Arts

Robert Carter '89, '99 HDR
Loren Falsone '91
Barry Frieser '95
Christopher Hastings '84
Michael Jacobs '93
Brian Kolodziej '82
Walter Leffler '84
Marie Ramirez '97
Gregory Retz '96

Alan Shawn Feinstein Graduate School

Bennett Singer '98 MBA
Heather Singleton '97, '98 MBA

To learn more about successful alumni, visit the Success Stories section of the alumni Web site.



1967

James Tavares '00 MBA is the accounting manager for Southern Massachusetts Credit Union in Fairhaven, Mass. He lives in Seekonk.

1976

William Tribelli, CEC, is the author of "Jailhouse Cooking, The Poor Man's Guide to Cooking." His inspiration came from inmates at the Training School for Youth, Rhode Island's juvenile detention facility in Cranston, where he has been the culinary arts teacher for the last 10 years. He has also taught advanced courses at J&W and lives in Cranston with his wife and two children.

1977

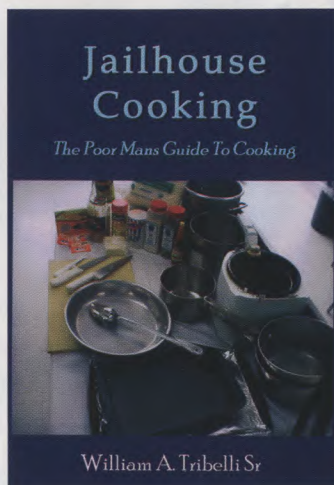
Debra (Smith) Hill is vice president of publishing technology at The Providence Journal Co. She is responsible for all technology and systems for the compa-



Debra Hill '77

ny and will oversee the systems, publishing and support services departments. Debra also held information systems positions at Millipore Corp. and Fleet Bank.

William Atwater works in food service at the West End Community Center in Providence, R.I., where he lives.



1979

Anthony Hanslits is chef-owner of Tavola di ToSa Ristorante and Wine Bar in Indianapolis and ToSa Euro Café, serving authentic Italian cuisine.

1981

Linda (DiSandro) Breton is an application development analyst for Perot Systems Healthcare, Blue Cross & Blue Shield of Rhode Island in Providence. She lives in Cranston.

Carlton Brooks, CEPC, was named ACF Resort and Country Club Chef Association Chef of the Year for 2003-2004. Carlton is the apprenticeship coordinator and co-chair of the annual Scottsdale Culinary Festival. He has been the baking and pastry arts instructor at the East Valley Institute of Technology in Mesa, Ariz. for the past 22 years.

Nancy (Shores) Poulin is a team leader and customer service bibliographer for Yankee Book Peddler (YBP) Library Services in Contoocook, N.H. She lives in Concord.

Philip Tanen is executive director for Excel Communications, a home-based marketing business in New York, where he and his wife also live.

George Pastorok is an account executive for Dairyland in the Bronx, N.Y. He lives in Southbury, Conn.

1982

Mark Anderson is general manager at the Westin in Providence, R.I. which regained its AAA four-diamond status for 2004 under Mark's management.

1983

John Boettger is now vice president of asset management for MeriStar Hospitality Corporation, a hotel real estate investment trust based in Arlington, Va. He was vice president in the asset management group for Host Marriott Corporation.

Loring Hattabaugh is the proprietor of Fairvue Landing restaurant in Gallatin, Tenn., where he also resides.

Paul O'Connell, chef-owner of Chez Henri in Harvard Square, was invited to Houston for Super Bowl XXVIII to cook at "Taste of the NFL," a \$400-per-plate dinner to benefit hunger relief, with \$4.2 million distributed through Second Harvest since 1992.

Mark Pariano is executive chef for the new live online cooking show, "Chef Wannabes, Foodies and Groupies," broadcast from Parma Heights, Ohio. Mark has been cooking for more than 30 years in restaurants and clubs from Ohio to Block Island, R.I.

John Picardi is a playwright whose work, "The Sweepers," made its New England debut in March at the Stoneham Theatre in Boston. John's play attracted the attention of the National Italian American Foundation, which gave him a grant to continue work on his newest play, "Seven Rabbits." After graduating with his associate's in culinary arts and working as a chef at a restaurant on Boston Common and as a flight attendant for Eastern Airlines, he went back to school at the University of Massachusetts-Boston and then to grad school at Carnegie Mellon in Pittsburgh.

Elizabeth (Santucci) Resendes, CPA, is a tax manager for Sansiveri, Kimball & McNamee, LLP in Providence. She received a master of science degree in

taxation from Bryant College and worked for Ernst & Young. Elizabeth lives in Greenville.

Darryl Wade is senior vice president of development at Darden's Smokey Bones Restaurant in Orlando, Fla., where he also lives.

1984

Gregory Cincotta is general manager for the Nashua Country Club in New Hampshire. He resides in Malborough, Mass.

Barry Young is executive chef at the Country Club of Ashland in Ohio. He lives in Mansfield with his wife.

1985

Kevin Hanrahan is chef-owner with his wife of Michele's in Walpole, Mass., featuring contemporary regional cuisine in an English gentlemen's club decor.

1986

Marc Alexander is sous chef for Occasion Caterers in Washington. He was executive chef for an aviation catering company, Air Culinare, in Arlington, Va. He and his wife live in Northern Virginia.



Elizabeth Resendes '83

William Caffrey is the accounting manager for Colonial Mills Inc. (CMI), a manufacturer of braided texture rugs, in Pawtucket, R.I.

Connie (Topping) Garrido is director of dining for Wood Dining Services in Allentown, Pa. She was a finalist in the 2003 J&W Bacardi Recipe Classics. Her husband, **Tomas '96**, placed in the winner's circle in the first Bacardi Classic.

Barry Mabe is executive sous chef at Ryan's Steaks, Chops & Seafood in Winston-Salem, N.C. He lives in Walnut Cove.

James Mercer is executive chef at The Bay Club at Mattapoisett, Massachusetts. Jim was head chef with Boston's East Meets West Catering, Page Carter Catering and The Catered Affair. He is also a chartered member of The Chefs Collaborative, a group of Boston area chefs and farmers dedicated to promoting sustainable agriculture on a local level. He lives in Westport.

Stephen O'Donnell is a chef and coordinator of a chef-apprentice program for the Montgomery County Community College in eastern Pennsylvania. He worked at the Mendenhall Inn in Delaware and the Radnor Hotel in St. Davids outside Philadelphia.

Robert Palleschi is vice president of brand performance for Doubletree Hotels.

Cheryl Robinson-Roberts is a senior data entry operator for Rhode Island Family Court in Providence, where she also lives.

1987

Sean Hurley is the owner of Boston Soda Breads in Hyde Park, Mass. and recently launched a Web site for international distribution.

Mike Marinelli, co-owner of Spike's Junkyard Dogs on Richmond Street in Providence, R.I., has franchised another site, in the Providence Place Mall.

Jeanne Oliver is general manager at the Courtyard Marriott in Philadelphia. She lives in Wayne, Pa.

Kim Pang is general manager at Treasure Island Resort & Casino in Red Wing, Minn., where he lives with his wife and son.

Monica Tardy is a customer service agent for JetBlue Airways in South Burlington, Vt. She lives in Waterbury.

1988

Kenneth Callaghan is executive chef and pit-master at Blue Smoke restaurant in New York specializing in barbecue.

Jennifer (Mayer) Diamond is marketing associate and TechnoChef™ for the Savory division of Firmenich in Princeton, N.J. She is a frequent visitor to Thailand and Southeast Asia, scouting Thai techniques and flavors for developing products. Jennifer is a member of the Research Chefs Association.

Michael Edwards is a culinary instructor at EHOVE Career Center in Milan, Ohio, training students in Erie, Huron and Ottawa counties. He lives in Sandusky.

Mark Moeller is president of The Recipe of Success, LLC, a restaurant and food service consulting company in Bergenfield, N.J.

Thomas Power is chef-owner of Corduroy, a restaurant on the second floor of the Sheraton Hotel in downtown Washington. He previously worked at kitchens in Philadelphia, Baltimore and top D.C. restaurants.

James Zankel is corporate catering manager for the PGA National Resort & Spa in Palm Beach Gardens, Fla. He lives in Loxahatchee.

Jason Zytko is now managing partner with Chili's Grill & Bar for the west-central region after almost seven years with the company. Jason, certified in CPR, received the American Red Cross Good Neighbor Award for 2004 for saving the life of a choking patron. He resides in O'Fallon, Mo.

1989

James Baldauf is chef-owner of the Stonehouse Inn in an English country setting in Erie, Pa.

David Balser is a consumer safety officer and firm investigator for the U.S. Food and Drug Administration in Washington. He lives in Frederick, Md.

Jeffrey Berkowitz is executive chef at the Nauvoo Grill Club in Fair Haven, N.J. He was a lab technician for *Consumer Reports* in Mount Vernon, N.Y., as well as executive chef at Carnegie Mellon University in Pittsburgh. He lives with his wife and three children in West Long Branch.

Roger Bernier is president and chief operating officer for Chelsea Senior Living LLC. Roger also holds an MBA from Monmouth University in New Jersey.

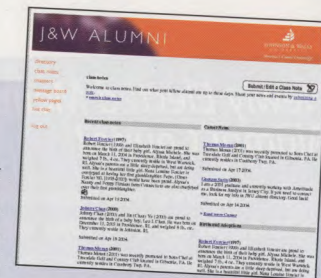
Michael Cunha is the co-owner of the Limestone Restaurant in Louisville, Ky.

Joseph Lubold owns Rustic Lodge, a banquet facility, in Indiana, Pa.

Michael Manto is a banquet captain at the U.S. Grant Hotel in San Diego. He lives in El Cajon, Calif.

Classnotes Online

Did you know you can share your good news and stay in touch with J&W classmates around the globe through the alumni Web site? Search for old friends by name and class year, browse through categories such as marriages, births and career news, or add your own message and attach a special photo. Classnotes posted to the alumni Web site will also appear in a future issue of *J&W Magazine*. Visit <http://alumni.jwu.edu>.



Robert Young and his wife, Beilei, announce the birth of a baby boy, Everett Hong-Li Young, on Jan. 26. Robert is president of Young & Associates, a consulting firm in Rhode Island, where the family lives.

1990

Carolina Bonelli is a purchasing manager for the Renaissance Concourse Hotel in Atlanta. She lives in Lilburn, Ga.

Eugenia (Knight) Calvert and her husband, **Carl '92**, a culinary arts instructor at the Johnson & Wales Charleston Campus, announce the birth of a baby boy, Hunter Bailey, on May 28, 2003, in Mt. Pleasant, S.C. Gina stays at home in North Charleston with Hunter and his brother, Parker, three and one-half.

Sanjiv Dhar is chef-owner of Kabob and Curry in Providence, R.I. He worked for Meridian Hotels, Taj Intercontinental and the Marriott Marquis, and is the author of "Indian Cooking Light and Easy."

Hazem Gamal is vice president at OppenheimerFunds in New York. Hazem is responsible for a team of seven analyzing sales force performance in the field. He and his wife, Liz, live in Manhattan.

Dharmendra "DJ" Rama is vice president of operations for JHM Hotels in Greenville, S.C. He has worked for Holiday Inns Worldwide, Interstate Hotels Corp. and Marriott International, and was honored as a distinguished professor at Michigan University's hospitality school.

Sharon (Penkala) Reniere '93 MS is the chief medical care specialist for the State of Rhode Island Department of Human Services in Cranston, R.I., where she also lives.

Timothy Rios is executive chef at Shaker Heights Country Club in Shaker Heights, Ohio. He lives in Cashlake with his wife.

Claudine Schubert is executive assistant for Major League Soccer, a 10-team U.S. league established in 1993 and based in New York. She lives in New Rochelle.

Virginia Shappy '99 MS is a portfolio administrator for Nautic Partners, LLC an investment firm in Providence, R.I., where she also lives.

Harilaos Sorovigas '98 MBA and his wife, Stella, are students at the Thomas M. Cooley Law School in Lansing, Mich. Originally from Greece, the pair are also owners of the Parthenon restaurant in Lansing, specializing in Greek cuisine.

Suzanne (Camden) Thomas lives in Cleveland, Ga. with her husband and four-and-a-half year old daughter, Mary Ashley.

William Walker '01 MAT is a chef instructor for the East Providence Career & Technical Center (EPCTC) in Rhode Island. He lives in Providence.

1991

Justin Dean is general manager at Jean Robert at Pigalls in downtown Cincinnati.

Ricardo "Rick" DeLeon, executive chef of Levy Restaurants at Conseco Fieldhouse in Indianapolis, Ind., was named Levy Chef of the Year at the annual conference in Chicago. He was chosen from more than 200 chefs from 90 domestic and international Levy restaurants.

Marc Harnum and Michaela Long were married on Jan. 11, in Maui, Hawaii. The couple lives in Alaska and works for Fairbanks Memorial Hospital.

1992

Raymond Depot is a culinary arts teacher at the Cranston Area Career & Technical Center in Rhode Island. He lives in Wakefield with his wife.

Robert Gitre is a chef for Epicurean Entertainment-Invesco Field at Mile High Stadium in Denver, where he serves close to 3,000 suite holders.

Newly Elected Members to Join Alumni Council

The votes are in and the newest members of the Johnson & Wales University Alumni Council will begin their roles on July 1. With a 60 percent increase in voter response, this year's election was a big success. Joining the alumni council team are

Vice President, Michael Grossi '95, '99 MAT, '01
Secretary, N. Natasha Redding '01
Director of Events, Lee Lewis '99, '04 MBA
Director of Programs, Lucia (Luann) Edwards '02
Graduate School Representative, Sarosh Fenn '99 MBA
International Representative, Xin (Lewie) Luo '99 MBA
Charleston Campus Representative, Jacquelyn Pentecost '92, '96 MBA
Florida Campus Representative, Cassandra Gordon '02
Charlotte Campus Representative, Donnelly Cameron '98
Undergraduate Representative, Amy Osber '94
Undergraduate Representative, Juan Soto '02

Through its strategic plan, the alumni council has played an invaluable role in the last year in improving the connection between and among alumni and the University. Two major accomplishments were the establishment of the all-class reunion at the Providence Campus and the reinvention of the alumni chapter program nationwide. Topics of focus for next year will include expanding the all-class reunion concept beyond the Providence Campus, creating a student-alumni mentorship program, and building a strong global career network of alumni worldwide.

Tracy Krischbaum and Paul Mulcahy were married on July 15, 2003, in Antigua, West Indies. They reside in Virginia Beach, Va.

Frank Randazzo is the chef-owner with his wife, Andrea, of Talua in Miami Beach in the South Beach Cultural District. The couple has worked in high-end establishments in New York and Florida.

Gregory Rekas, the Doorbell Gourmet, is a personal chef in Virginia Beach, Va.

Mark West is business manager for the food service division of A.J. Letizio Sales & Marketing, Windham, N.H. He has held management positions with Nabisco and Campbell Soup Co. and, most recently, with Coca-Cola of North America and Minute Maid. Mark and his family live in Marblehead, Mass.

David "Chef Woody" Wood opened Differents Global Fusion Restaurant in Stone Mountain, Ga. He lives in Lilburn.

1993

Michael Boland is a chef at Tupelo Country Club in Mississippi, specializing in Southern cuisine.

Laura Cook '02 MBA is a territory manager for EcoLab in Denver, where she also lives.

Bradley Czajka is executive chef at the Samba Room in Naperville, Ill. Bradley worked at the Cloisters in Sea Island, Ga. and for several years in Hawaii, where he was born.

Robert Davis, corporate executive chef for Max & Erma's, appeared at the Central Ohio Home & Garden Show at the Ohio Expo Center.

Michelle Gandy MS is a personal chef for The Good Dish in Pomona, N.Y.

Charles Guterl is a yacht broker and owner of Baltic Yachts, USA in Newport, R.I., where he also lives.

Ellen Loconto owns Guy Abelson Catering in Providence, R.I. She and her husband live in Cranston.

Bill Montero opened the Biltmore Room, a restaurant in Manhattan, N.Y.

Christopher Mydosch is sous chef for Sonoma Restaurant in Charlotte, N.C., where he also lives.

Anthony Pino is chef-owner of The Dining Room at Anthony David's in Hoboken, N.J.

Jeffrey Pitt is now general manager of the Courtyard Marriott-Boston Copley Square. Jeff previously held positions as general manager of the Courtyard by Marriott in Warwick, R.I. and Manchester, N.H.

Judith Williams owns Catered Creations in North Miami, Fla. She cooked for a class at Williams Sonoma in Coral Gables showcasing island aphrodisiacs, she grew up in her mother's restaurant in Kingston, Jamaica.

1994

Peter Atkinson is facilities project administrator at Harvard University, Kennedy School of Government, in Cambridge, Mass.

Lina Cantillo is corporate sales manager for the Millenium Broadway Hotel in New York. She lives in Teaneck, N.J.

Christopher Casner is a dining services director for Kisco Senior Living in Raleigh, N.C. He lives in Apex.

Heather (Whippen) El-Zein is a loan consultant for Provident Capital in Hollywood, Fla. She lives in Pembroke Pines.

Margaret (Rosa) Flores is teaching Spanish and sign language to preschoolers after receiving her master's degree in education at the College of New Rochelle in New York. She has also launched Bright-Tykes.com, interactive educational videos for preschoolers. Maggie lives in Long Island with her husband, Frank, and her two sons, Austin and Jason.

Rhonda Garipey is a senior tax accountant for Nortek Inc. in Providence, R.I. She lives in Warwick.

Tim Henderson is the chef-owner of Vidalia & Grapes, a three-year-old tapas restaurant in Charlotte, N.C., where Tim teaches customers about tapas.

Eric Kourtesis and Mary Dziuba were married on May 31, 2003, in Rehoboth, Del., where the couple also resides.

William Maidment is a project manager for The Marshall Associates Inc. in Oakland, Calif., where he also lives.

John Mariano is a group sales representative for General Electric Financial Assurance in Cranford, N.J. He resides in Rutherford.

Peter Matra is assistant general manager for ARAMAK Sports & Entertainment at Shea Stadium in East Rutherford, N.J., where he also lives.

Francisco Morales is the front office manager for the Helmsley, Parklane Hotel in New York. He lives in Hackensack, N.J.

Paul Reese is executive chef for Northern Trust in Miami. He lives in Coral Gables, Fla.

Sam Spadavecchia '97 MBA is the senior operations manager for the Conference & Meeting Assistance Corporation in Warwick, R.I. He lives in N. Providence.

Richard Tarantino MS is president of Feed Their Dreams Children's Foundation in Providence, R.I., his national non-profit organization, educating young children on food nutrition. His wife, **Lisa '97 MS**, is a training specialist at Jostens Inc. in Attleboro, Mass. The couple and their two sons live in North Attleboro

Amy Valtos and Jason Gretzula were married on June 21, 2003, in Montdale, Texas, where they also reside.

1995

Thomas Andrychowski leads training for Microsoft in Charlotte, N.C., where he also lives.

Lesa (Calise) Berard is a senior sourcing purchasing agent for L.L.Bean Inc. in Brunswick, Maine. She lives in Gray.

Jennifer (Perry) Berrios is a tax manager for Liberty Mutual Insurance in Dover, N.H. She lives in Somersworth.

Russell Crossman is an Internet advertising specialist for Autotrader.com in Ft. Lauderdale, Fla., where he also resides.

Franklin Farmer is the executive chef at Delta Gamma at Purdue College in West Lafayette, Ind. He is also a partner in Two Chefs Catering.

Steven Hermosura '97 MBA is a sales representative for Reichenbach & Associates, a professional food service sales and marketing agency in Greenvale, N.Y. He lives in Woodside.

Michael Grossi '99 MAT, 01 BS is an agent for Nationwide Insurance with the Graham Insurance Agency in Westerly, R.I. He and his wife, **Diane Mannolini-Grossi '90 BS, '99 MS**, a business and computer technology teacher at Nathan Bishop Middle School in Providence, live in Pawtucket.

Deidra Henry is the owner and executive chef of Taste Café & Marketplace in Indianapolis, where she also lives.

Laurie Jerry is credit manager for the Doubletree Hotel in Austin, Texas, where she also lives.

ALUMNI OVERSEAS

Ahmet Kilimci '84 is the general manager for Izmir Palace Tourism & Trade, Inc. at the Izmir Palace Hotel in Izmir, Turkey.

Akiko Kobayashi '91 is a lecturer at the Hue Tourism School in Hue City, Vietnam. Akiko was a hotel surveyor at Apple World. She lives in Hue City.

Mariandl Frank-van Otterloo '91 and her husband announce the birth of Kevin Joshua van Otterloo on Oct. 24, 2003, in Rotterdam, Netherlands. Mariandl is a technical assistant for Shell International EP BV.

SiuFung Poon '94 is the managing director for Secure Associates in Hong Kong, where he also lives.

Tiditi Tidichumrernporn '94 MS is the director of the educational quality assurance office for Payap University in ChiangMai, Thailand.

Pornpimol Limcharoen '95 MS is a self-employed writer in Thailand. He lives in Bangkok.

Apirak Krishnamra '96 MS is a Web and travel designer for GAKZ in Thailand. He lives in Bangkok.

Elizabeth (Choquette) Letourneau '98 MAT is the account manager for Paul Arpin Van Lines in East Greenwich, R.I. She lives in Coventry.

Dennis Mezik is a sales manager for Doral Eaglewood Conference Resort & Spa in Itasca, Ill. He lives in Carol Stream.

Shana Murrell '98 MBA is the assistant alumni director at Rhode Island College in Providence, R.I. She lives in North Providence.

Chad Pawlak is president of Wisconsin Organics Inc. in Thorp, Wis., where he also lives.

Darwin Richmond is an optician for SUNY Optometry in New York. He lives in the Bronx.

Paul Riggan is the chef-owner of the Blue Water Grille in High Point, N.C.

Melanie Saunders is director of annual giving for The Schepens Eye Research Institute in Boston. She lives in Providence, R.I.

Derek Schneider is the owner of Woods Hole Inn Bed & Breakfast in Woods Hole, Mass., where he also lives.

Amy Segaty is a staff aide at Grove City Community Senior Center in Grove City, Pa. She oversees the kitchen and assists with programs. Amy lives in Sandy Lake.

Rick Simone and his wife, Heather, announce the birth of a son, Evan Richard, on Feb. 22. Rick is the co-

owner of Naissance Restaurant and Catering in Providence, R.I., where the couple lives.

Anthony Zuppio, a firefighter and chef in Peabody, Mass., recently participated in Return of the Fire Fighting Chefs cook-off at Spinelli's in Lynnfield, sponsored by Lynn-based nonprofit, Habitat Plus, raising funds to help house disabled veterans.

1996

Sherri (Brace) Anderson and her husband, Arthur, announce the birth of a baby girl, Emma Kate, on July 27, 2003, in Mineola, N.Y. They reside in East Rockaway.

Steven Armstrong is a chef at Cicada Jane's Tea Room in Weldon, N.C. Prior to returning to Carolina, Steve was assistant kitchen manager at Ryan's Lookout in Henderson, N.Y. and just completed a trip through Canada, Nova Scotia and New England. He now resides in Enfield, N.C.

Jason Bach opened The Bach Law Firm in Las Vegas after earning his law degree from the Boyd School of Law at the University of Nevada, Las Vegas. After law school he worked as an associate at Potter Law Office in Las Vegas. At J&W, he was president of the J&W Chapter of the American Civil Liberties Union and was honored as Civil Libertarian of the Year by the chapter. He also received the University's Senior Service Award.

Serkan Asutay '97 MBA is a financial analyst at Garanti Bank in Turkey.

Zuraini Ibrahim '97 is a financial planner for the Bumiputra-Commerce Bank Berhad in Selangor Darul Ehsan, Malaysia.

Siti Ismail '97, '99 MBA is a lecturer at Taylor College in Selangor, Malaysia.

Philippe Schlupp '98, '99 MBA is the manager of Composition Research Technologies (CRT), a software manufacturer, integrator and reseller in Zurich, Switzerland.

WeiLing Teh '98 MBA is a knowledge innovation specialist for SpeedToyz Berhad in Selangor, Malaysia. He lives in Kuala Lumpur.

Merve (Korkud) Erem '99 is an account manager for FCB in Istanbul, Turkey, where she also lives with her husband, **Sarp '97, '98 MBA**, owner and manager for Evo restaurant.

Glenn Beck is the district chef for Morrison Senior Dining in Boston.

Stephen DeMarco is executive chef at Asia de Cuba in New York. In the past, he worked at the Hilton at Short Hills, N.J., the Flamingo in Las Vegas and Todd English's Olives Restaurant at the W Hotel in Union Square.

Scott Doggett is general manager of The Bay Voyage in Jamestown, R.I., and was awarded the School to Career Partnership Award by the Rhode Island Hospitality and Tourism Association.

James Fisher is business continuity analyst at Wellington Management LLP in Boston. He resides in Brookline, Mass.

Patricia Howard '00 is the chef at Pickwick's Pub in New Edinburgh, Ottawa, Canada, where she produced a series of Finnish recipes on March 16, St. Urho day, in honor of the patron saint of Finland. She was kitchen manager at Wolfgang Puck's Spago restaurant in Chicago.

Ella Pariente '00 is reservation and sales manager for the Ran Hotels chain in Israel. She lives in Tel Aviv.

Dusko Kain '01 is the global account manager for leisure sales, for the Millenium-Copthorne Hotels in Kensington, London, responsible for sales throughout the United Kingdom and Europe.

Bora Pasuljevic '01 is working in real estate, hospitality and construction at Ernst & Young LLP, the accounting firm, in London.

Hakan Erkmen '02 MS is general manager of BMW Riders Academy in Istanbul, Turkey. Hakan has been instrumental in helping launch the Bosphorus (Turkey) alumni chapter.

Keri Fisher is an editor for *Cook's Illustrated* in Brookline, Mass. She lives in Framingham.

Tomas Garrido and Jason Christein '02, chefs for Wood/Sodexo Dining Services in Allentown, Pa., presented a seminar on Caribbean cooking at the 2003 Pennsylvania State Conference of Family and Consumer Science teachers.

Stacey (Ceglecki) Guarneri '98 MS is sales manager for The Grand Plaza on Staten Island, N.Y. She lives in Brooklyn.

Michael Kelly, MBA, is a senior credit analyst for Comerica Bank in Detroit. He lives in Canton, Mich.

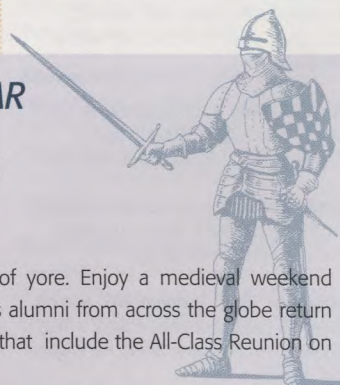
MARK YOUR CALENDAR

Homecoming Weekend 2004 Providence Campus October 9 & 10

Step back in time. Relive days of yore. Enjoy a medieval weekend reconnecting and reminiscing as alumni from across the globe return to campus to participate in activities, that include the All-Class Reunion on Saturday, Oct. 9.

Were you a member of the class of 1999, 1994, 1984, 1979, 1974, 1964, or 1954 and would like to be involved in planning your class year's special gathering? Please contact Lori Zabatta at lzabatta@jwu.edu or call 1-(888) JWU-ALUM for more information.

Keep on the look out as we continuously update the Events Calendar on the alumni Web site with more details for Homecoming 2004.





Stephen Bell '96 and his wife, Janice, celebrated the opening of their new restaurant, Savory Tastes Café in Reading Mass., with a "thank you" birthday party for Stephen on April 3, and a fund-raising dinner for the Reading/North Reading Chamber of Commerce. Stephen was an executive chef at Fleet Bank in Boston.

Gregory Layne is executive sous chef for Farmington Country Club in Charlottesville, Va. He lives in Crozet.

Winfield Lentz is the chef at Rene's Custom Catering in Fort Myers, Fla. After graduation, he worked at Agora in Providence, R.I.

Matthew Love is the chef responsible for the grill at Robert's Steakhouse in Garwood, N.J.

Brian Murray is executive sous chef at Emeril's Miami Beach in Florida. Brian has worked with **Emeril LaGasse '78, '90 HDR** for nine years.

Michael Shaw '99 MBA is the information systems coordinator at the University of Pittsburgh Medical Center. He lives in Verona, Pa.

Bryan Shannon is a senior banquet manager at the New York Marriott Marquis in New York City. He lives in Astoria.

Michael Stella is a special events coordinator for Outback Steakhouse in Virginia Beach, Va., where he also lives.

Randy Suckney is an assistant manager for 99 Restaurant & Pub in Lynnfield, Mass. He lives in Peabody.

Dittaporn "Dan" Tanabat, MS, and his business partner opened Patou, a Thai restaurant in Belmont, Mass. He is general manager.

Peter Vincent is the executive chef for A Private Affair Catering in City Island, N.Y., where he also resides.

Derek Watkins is a training specialist for Mohegan Sun Casino in Uncasville, Conn. He resides in Waterford.

Shawn Westhoven is assistant general manager for The Mooring Restaurant in Newport, R.I., where he also lives.

Jennifer Witt is an infrastructure security specialist for Ocean Spray Inc. in Lakeville, Mass. She lives in North Providence, R.I.

1997

Cecily Gans '99 MAT is a chef instructor for The Main Course, Culinary Arts at Staples High School, in Westport, Conn.

Wesley Garland is a financial consultant for Robert Half International in New York. He lives in Matawan, N.J.

Christopher Herbert is an assistant video director for the Carolina Panthers football team in Charlotte, N.C. He worked at Super Bowl XXVIII taping practices, providing digital game film to coaches as well as filming the game itself.

Kevin Hsu MBA is an account executive for Sunnitech Inc., distributor of technology equipment in East Brunswick, N.J. He lives in Parlin.

Keith Kriner is assistant director of finance at the Four Seasons Residence Clubs Aviara in Carlsbad, North San Diego. Keith worked at the Four Seasons Hotel Los Angeles, the Four Seasons Resort Scottsdale and the Regent Beverly Wilshire, Beverly Hills. He resides in Laguna Niguel.

Justin Levine is executive chef at Jeff & Eddie's in Sag Harbor, N.Y.

Edward Lilley is the new executive chef at Zolo Grill in Boulder, Colo.

Joel Loewenstern is the banquet steward at the Marriott Marina-Fort Lauderdale in Florida. He lives in Hollywood.

Todd Nagy is the chef-owner of Angels Restaurant in Mammoth Lakes, Calif.

Michael Nesbit is a senior account executive for the Renaissance Harborplace Hotel in Baltimore, Md.

Stephanie Ormerod is the owner-stylist at Impulse Salon in Taunton, Mass. She lives in Middleboro.

Tina "Tina Royal" Reece is a food production supervisor for the Medical Park Hospital in Winston-Salem, N.C. She lives in Boonville.

Ravneet Singh MBA is a business analyst for Pacific Life with corporate offices in Newport Beach, Calif. He lives in Aliso Viejo.

Jeffrey Thomas is executive chef at Highland Grill & Oyster Bar in Black Mountain, N.C. He lives in Swannanoa.

Aydemir Arapoglu is the owner of Rugs and Colors in Providence, R.I., a rug distributor for interior designers.

1998

Tara Avram works in development at The Art Institute of Chicago, where she also lives.

David Bordwin is the owner of Bordwin & Sons, a new restaurant in the Village Shoppes, Cobb's Corner in Canton, Mass.



Julie Bennett '98 and Thomas J. Taylor were married July 19, 2003, and live in Holbrook, Mass. Julie is the national sales manager for the Greater Boston Convention & Visitors Bureau at Copley Place in Boston.

Rebecca Brown is senior implementation specialist for Micros Systems, Inc. She lives with her fiancé in Raleigh, N.C.

Jason Conner is lead sous chef at Opah Restaurant & Bar in Aliso Viejo, Calif. rated 24 by Zagat in 2001.

Michael Cuffaro is chef de cuisine at Jean Robert at Pigalls in Cincinnati.

David Engler is an on-call electrician and audio visual technician for the International Alliance of Theatrical Stage Employees (IATSE) in Las Vegas, where he also lives.

Mark Glogowski and Stephanie Wheeler were married on May 23, 2003, in Hamilton, Bermuda. The couple lives in Providence, R.I.

Roseann (Eilenberger) Halverson and William Halverson announce their marriage on March 22, 2003, in Lake Eola Park, downtown Orlando, Fla. **Sherry (von Broock) Toscano '98** and **April Coyle '98** shared the happy day as matron, and maid of honor respectively. The couple lives in Orlando.

Ramiro Jurado is assistant vice president at Bank One in Chicago, where he also lives.



Karriem Kanston '98

Karriem Kanston '00 MAT is the business development specialist for the Rhode Island Coalition for Minority Investment in Providence, R.I. He is responsible for overseeing the Small Business Administration's microloan program and providing technical assistance to clients. His wife, **Deborah Pierce-Kanston '98** is an accountant for Metcap Management in Cranston, R.I., where the couple also lives.

Kevin Kazarian '02 MBA is the general manager for the Bonfire Restaurant at the Boston Park Plaza Hotel. He lives in Pawtucket, R.I.

Hadrian Lesser is general manager at Holiday Inn Express in Gainesville, Texas. Hadrian was front office manager at John Q Hammons, Holiday Inn Bay Bridge, Emeryville, Calif. He lives in Gainesville.

Shurlon Peart is a senior financial auditor for Johnson & Johnson in New Brunswick, N.J. He lives in Brooklyn, N.Y.

Kevan Sherbine is a service quality consultant for South Carolina Electric & Gas Company in Charleston, S.C., where he also resides.

Amanda (Lowe) Silvia is sales manager for the Hyatt Hotel on Goat Island in Newport, R.I., where she also lives. Her husband, **Richard '97,'99 MAT** is executive chef at Vanderbilt Hall Hotel in Newport.

Octavius Smith '03 MBA is an accountant with The Procciantti Group in Cranston, R.I. He lives in Providence.

Justin Young is chef de cuisine at La Tourelle in Memphis, Tenn. and is also involved with Café 1912 where he does all the bread and desserts.

1999

Jeffrey Brister and Laurie Kwolek were married on Oct. 11, 2003, in Decatur, Ga., followed by a honeymoon to Aruba. The couple resides in Stone Mountain. He is executive chef at A Southern Tradition in Atlanta.

Luke Collins is executive chef at Antonini's restaurant, which moved from the South Side of Pittsburgh to Scott Township. It features a broad selection of seafood as well as a classical Italian menu.

Miguel David is director of special events with ARAMARK at Brandeis University. Miguel was senior group sales manager for Wyndham Hotels. He resides in Boston.

Melissa Glover has been sous chef since 2002 at the British ambassador's residence in Washington.

Jackson Goss is a housekeeping manager for the Biltmore Marriott Inner Harbor Hotel in Baltimore, where he also lives.

Sandra Mascola is a paralegal specialist at the U.S. Department of Justice in Providence, R.I. She supports the financial litigation unit and assists in civil litigation work and trial preparation. She lives in Bristol.

Suzanne Palucki is culinary manager at the Olive Garden in North Dartmouth, Mass. She was selected to study at the Olive Garden Culinary Institute in



Mark Hyde '99 and Lori Anne Santos announce their marriage on February 28, in Palo Alto, Calif. They live in Mountain View. Lori Anne is a project specialist for Cisco Systems and Mark is the human resources director for Dinah's Garden Hotel & Trader Vic's in Palo Alto.

Tuscany and to visit the Riserva di Fizzano restaurant, as well as the markets of Florence. Suzanne lives in Pawtucket, R.I.

Samuel Perkins is a principal of The Spectra Group, a nationwide executive employment network and consulting firm dedicated to bringing cultural diversity to the hospitality industry.

Marc Richmond is a line cook for Restaurant Associates in Times Square, New York. He lives in the Bronx.

Jennifer Sinnott is a chef at Westminster Canterbury, a retirement community in Lynchburg, Va.

Jill Southwell is a travel and meeting planner for Ann Taylor Inc. in New York. She lives in Hoboken, N.J.

Rafael Spratling is general manager and proprietor at the Red Lobster in Naples, Fla. He supervises a \$4 million dollar-a-year operation, a staff of three managers as well as almost 100 other employees.

Ryan Varnum is a general manager for Parkhurst Dining Services in Annapolis, Md., where he also resides.

Derek Wagner is chef-owner of Nick's on Broadway in Providence, R.I. He trained as a chef in Ireland and was executive chef at Agora in the Westin Hotel in Providence.

David Willard is district manager at Sodexo Health Care Services in the mid-Atlantic region. He and his family operate KMA Farm in Spring Grove, Pa., where they raise Kentucky mountain horses.

Kara Wilmot is general manager for Ruby Tuesday's in North Windham, Conn. She lives in Manchester.

2000

Laura Augusto is an associate meeting planner for World Travel BTI, at Gillette in Boston. She lives in North Attleboro.

Jacqueline (Diaz) Cid opened Havana Jax Café in Sept. 2003, in Wake Forest, N.C. She works in the kitchen with her mother who brings decades of experience from a small town 60 miles from Havana.

Edward Doherty MBA is the global sales manager for Walco in Providence, R.I. He lives in East Providence.

Kanwal Duggal MBA is a software analyst for Global Technology Resources And Solutions Inc. (GTRAS) headquartered in Chantilly, Va. He lives in Huntington Beach, Calif.

Javier Fuentes is a personal chef and owner of The DinnerMaker in Fitchburg, Mass., serving clients throughout Massachusetts and southern New Hampshire, and offering private cooking classes. He worked at the Top of the Hub restaurant in Boston and The Harvard Club.

Lorena Garcia is chef-owner of Food Café in Miami, serving Thai, French and Italian foods.

Anthony Ippolito is a marketing associate for Sysco Foodservice of Central Florida in Ocoee, Fla. He lives in Lake Hamilton.

Heather Purawic is sous chef for the West End Market in Blacksburg, Va., where she also lives.

Karen (Wargi) Rissmann and **Markus Rissmann** were married on March 14, in Christchurch, New Zealand. The honeymoon was on the south island of New Zealand. The couple now lives in Post Falls, Idaho.



Karen Rissmann '00 and **Markus Rissmann**

Gregory Roberts, vice president of business development, Furnished Quarters LLC, and president, American Executive Villas LLC, is also part-owner of Metro 53, a New York restaurant, bar and lounge. His latest venture is an online gift basket service.

Bryan Sullivan heads the team of cooks at Baldwin's Station in Sykesville, Md. He previously worked at the Grand Hyatt and Citronelle in Washington.

Stephanie Waltosz is an admissions representative for Johnson & Wales University for the Washington/Oregon state area. She lives in Renton, Wash.

2001

Megan Belickis is a bridal consultant at Pastry Garden in Poughkeepsie, N.Y. She lives in Yorktown Heights.

Christopher Bice is an executive team leader for Target Corporation in Framingham, Mass. He lives in Marlborough.

Tiffany Booker is an assistant branch manager for Fleet Bank in South Orange, N.J. She lives in Montclair.

Nicholas Chrisos is a controller for Restaurants Associates in New York.

R. Blaine Dorsey is the new D.C./Maryland/Virginia-area alumni chapter president. Blaine lives in Rockville, Md. and is assistant general manager at Hotel Lombardy in Washington.

Nicole Guimond-Figueiredo is a legal assistant for Pilgrim Title Insurance in Providence, R.I. She and her husband live in Fall River, Mass.

Nicole Nardella is a junior account executive for Royal Chain Inc. in New York. She lives in Park Ridge, N.J.

Michael Robin and Patricia Hughes were married on March 1, 2003, in Providence, R.I. The couple resides in Fort Worth, Texas. Michael works for L'Oreal, Paris as a national account manager.

Stacy Salas is food and beverage manager with Four Seasons Hotels based at The Clubhouse at the Pelican Hill Golf Club in Newport Coast, Calif. Stacy lives in Newport Beach.

Laura Schinner is a lottery reconciliation specialist in the treasury department at CVS Pharmacy headquarters in Woonsocket, R.I. She lives in Providence.

Susan Urso is the community and group sales representative for the New York Mets in Flushing, N.Y. She lives in Floral Park.

2002

Alycia Acquafresca is event coordinator for the Bayside Expo and Executive Conference Center in Boston.

Nadia Bopp is an independent sales associate for AFLAC in Charleston, S.C. She lives in Mount Pleasant.

Molly Bradle is a partner and manager at Rosie's, soon to be renamed Fusion, a reopened pub and café in Bloomington, Ind. Molly worked at Houston's restaurant in Austin, Texas, and helped open the downtown 450-seat Aquarium restaurant there.

Gloria Cabral is a baking and pastry instructor at Bristol Community College in Fall River, Mass. She lives in Westport with her husband.

Ashleigh (Tauxe) Carithers and her husband have opened Carithers Meat & Seafood Market, an upscale market specializing in meats and seafood.

Louis Fiorentino is a baker at Harrah's Las Vegas, where he also lives.

Marie Folsom and Rodney Crites announce their marriage on Feb. 23, in Killeen, Texas. They currently live in Copperas Cove.

Cassandra Gordon is a management trainee for Enterprise Rent-A-Car in Aventura, Fla. She lives in North Lauderdale.

Jeffrey Houser and his wife opened Fusion Bistro in one of the tiny, stucco historic-register homes in Merritt Island, Fla., Brevard County. Jeffrey worked in restaurants in Jacksonville and Washington as well as Wolfgang Puck's

Spago in Los Angeles. His mom, a native of Thailand, helps in the kitchen adding a Thai twist to the menu.

Bryon Jessee is general manager for Coconut Joe's in Charleston, S.C.

Leslie Knox is enrolled at Purdue University in the bachelor's degree program for food service management, after working for almost a year as the pastry chef at Kirkbrae Country Club in Lincoln, R.I. Leslie lives in Lafayette, Ind.

Ernest Landi returned home from Operation Enduring Freedom and Operation Iraqi Freedom. He now looks forward to pursuing a career as an advertising account executive while attending J&W as a continuing education student.

Nicole Laporte is an underwriter for MetLife Auto & Home Insurance in Warwick, R.I. She lives in North Scituate.

Therese Lorentzon is finance coordinator for Media Solution Services, a worldwide marketing service company in New York.

Sadie Mele is the owner of Nature's Flavors Catering in Denver, where she also lives.

Kate (Soares) Neal is a systems associate-developer for Fidelity Investments in Smithfield, R.I.

Michael Piazza is the operator manager for the Market Dynamics Group's (MDG) New England division in Natick, Mass.

Karun Puri and **Stephanie Gallo** were married on Oct. 12, 2003, in Las Vegas. The couple lives in Johnston, R.I.



Patrick McGinty '03

Esther Slack is an assistant manager for CVS Pharmacy in Providence, R.I., where she also resides.

Clay Starnes is a senior project consultant at USC Consulting Group in Tampa, Fla. He was an associate director of dining services in Charlotte, N.C. for Compass Group NAD. Clay resides in Lincoln, N.C.

2003

Kevin Austin and **Laura Lafrate** were married on June 21, 2003, in Providence, R.I. The couple lives in North Providence.

George Babineau works in the entertainment operations management department for The Walt Disney World Company in Anaheim, Calif. He lives in Laguna Niguel.

Matthew Crupie is general manager at Tommy's Catering in Vandergrift, Pa., where his duties include all catering sales for seven different locations.

Jesse Galambos is executive chef at Blue Pete's, a popular local spot on tributary waters of the Back Bay in the Virginia Beach area of Virginia.

Robert Goralski is vice president of manufacturing for Hyman Brick & Son, a textile manufacturing firm in Woonsocket, R.I. He lives in Smithfield.

Jason Griffiths is a travel counselor for American Express in Salt Lake City. He lives in Taylorsville, Utah.

Aurelie Guichard and **Daniel Gold** were married in North Smithfield, R.I. on Oct. 25, 2003. The couple resides in Providence.

Rebecca Heid MBA is an adjunct teacher at the Allentown Business School in Center Valley, Pa. She lives in Emmaus.

Mark Mazmanian MBA is the corporate relationship manager for Citizens Bank in Norwood, Mass. He lives in Mansfield.

Patrick McGinty is director of international relations with the office of international recruitment at J&W's Providence Campus.

Chika Nwosu is pursuing a master's degree in taxation at American University in Washington.

Nydia Ortiz MBA is a physical therapist at Roger Williams Medical Center in Providence, R.I.

Divyang Patel MBA is the assistant front office manager for the Sheraton San Francisco International Airport Hotel. He lives in Fremont, Calif.

Richard Raphael MBA is a principal in Leonard & Lach Properties LLC, a real estate firm in Waterbury, Conn.

Rachel Reese is the restaurant manager and culinary arts instructor at Bread & Butter Café, a popular teaching restaurant for homeless and low-income people, operated by Union Mission Inc. and Savannah Technical College in Savannah, Ga. Rachel worked at Chateau Elan outside of Atlanta.

Ranjana Saini MBA is a secondary researcher for IBM Corporation in White Plains, N.Y. He lives in Guttenberg, N.J.

IN MEMORIAM

Norman L. Barnes '76
March 25, 2004

Wilbur J. Barth '78
Jan. 13, 2004

Manuel P. Moreira Jr. '80
March 10, 2004

Barbara Canning '86
Oct. 21, 2003

Hermia "Yvette-Mia" Baxter '90
Nov. 30, 2003

Stacey Bendzlowicz '95
Feb. 13, 2004

Lim Fang Chin '99
March 8, 2004

Shayne M. Gamboa '99
March 27, 2004

Robert Patrick McKay '00
March 18, 2004

Staff

Timothy Allen
May 8, 2004

Chapters Building Globally

Alumni around the world are banding together to form Johnson & Wales alumni chapters in areas as close to home as New England or the West Coast, and as far flung as Turkey and Malaysia. Their efforts are creating linked communities that allow alums to network, trade information and contacts and build a base for continued involvement with the University.

The recently formed Metro New York City chapter started off with its first two meetings at Midtown hotspots belonging to Greg Roberts '00, Metro 53 in January and The Metro Loft in March. Robin Bass '97, chapter president, shared her vision for the chapter's development drawing excitement and support at both successful events. A number of alumni have volunteered to hold a position on the chapter's formation committee. They are Tracey Nguyen '98, vice president; John C. Kuitwaard '94, treasurer; Megan Schaefer '01, secretary; Mark Moeller '88, NJ representative; Susan Urso '01, Long Island representative, and Gwendolyn G. Capers-Wilson '00, boroughs representative.

With more than 65 supportive members, the Rhode Island/Massachusetts chapter has held well-attended networking gatherings at fellow alumni establishments. And in March, the Baltimore/Washington D.C. chapter hosted its first alumni gathering at the trendy Paolo's restaurant in Georgetown. More than 30 alumni attended and enjoyed the event. Under the leadership of R. Blaine Dorsey '01 and his team, more exciting events are being planned and membership numbers continue to climb.

With the growth of chapters over the next year, the University hopes to see more online chapters initiated by our international alumni. Currently, alumni from Sweden, Israel and Cyprus are working to get their chapters up on the alumni Web site and create an outlet for graduates of their countries to connect with each other no matter where in the world they are living.

If you are an international alumnus interested in starting an online chapter for your country, please contact Mary Carmody, alumni project manager, at 401-598-2978 or e-mail mcarmody@jwu.edu.

ALUMNI UPDATE



Visit the alumni Web site at <http://alumni.jwu.edu> for alum-to-alum directory, job postings, alumni yellow pages, online newsletter, events calendar, classnotes and more.

Stay in Touch

To learn more about alumni programs, services and events in your area, please contact the representative at the campus nearest you.

Providence

Lori (Vuolo) Zabatta '95
Manager of Alumni Relations
401-598-4757
lori.zabatta@jwu.edu

Charleston & Charlotte

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843-727-3014
deborah.langenstein@jwu.edu

Norfolk

Randall Dubois
Director, Career Development & Alumni Relations
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randall.dubois@jwu.edu

Florida

Brady Tillman Jr. '00
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Denver

Greg Lorenz
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For further information call
1-888-JWU-ALUM
or e-mail alumni@jwu.edu.

Contact A Chapter Near You

Interested in getting involved with an alumni chapter? Check out our list below. For more information on these groups, call a representative or visit the online directory of the alumni Web site and select the chapter of your choice in the Miscellaneous section. Don't see a chapter in your area? Contact the manager of alumni relations at the campus nearest you to get one started.

Baltimore/Washington D.C.

Contact: **R. Blaine Dorsey '01**
Phone: 202-465-5290
DCChapter@alumni.jwu.edu

Bosphorus (Turkey)

Contact: **Hakan Erkmen '02 MBA**
Phone: +90-532-768-7294
TurkishChapter@alumni.jwu.edu

Charlotte

Contact: **Joe Chiovera '86**
Phone: 704-957-9055
CharlotteChapter@alumni.jwu.edu

Los Angeles

Contact: **Scott Bassin '01**
Phone: 714-473-7310
LA.Chapter@alumni.jwu.edu

Malaysia

Contact: **Zamzani Abdul Wahab '97**
Phone: +44-779-988-4058
MalaysianChapter@alumni.jwu.edu

Metro New York City

Contact: **Robin Bass '97**
Phone: 917-721-2727
NYCChapter@alumni.jwu.edu

Metro Philadelphia

Contact: **Michael Chowansky '99**
Phone: 215-289-2020
PhillyChapter@alumni.jwu.edu

Rhode Island/Massachusetts

Contact: **Eleanor Weller '89**
Phone: 508-957-1202
RI.MAChapter@alumni.jwu.edu

Rocky Mountain

Contact: **Kim Adams '00**
Phone: 303-359-9211
RockyMountainChapter@alumni.jwu.edu



Making It All Up

In February, Sherry Brice '74, right, extended an open door invitation to J&W alumni and students to join her at her Newport, R.I. salon for the full Cosmetic Cosmos experience. J&W students Ashley Baxter, left and Cassandra Mack, second from left, paid her a visit for some personalized attention.

CALENDAR

June 28	14th Annual Golf Classic, <i>Providence Campus</i>	Oct. 8–10	Homecoming/Family Weekend, <i>Denver Campus</i>
July 18	Orlando Alumni & Industry Reception (in conjunction with American Culinary Federation Show)	Oct. 9	All-Class Reunion, <i>Providence Campus, Westin Hotel</i>
July 18	Taste of the Nation, <i>Denver Campus</i>	Oct. 9–10	Homecoming/Family Weekend, <i>Providence Campus</i>
July 30	8th Annual Summer Pops in the City, <i>Providence Campus</i>	Oct. 17–18	Alumni & Industry Reception and Career Seminars, <i>Charlotte Campus</i>
Sept. 7	Senior & Alumni Networking Day, <i>Denver Campus</i>	Oct. 19–20	Alumni & Industry Reception and Career Conference, <i>Charleston Campus</i>
Sept. 23–25	Charlotte Shout, <i>Charlotte Campus</i>	Oct. 25–26	Alumni & Industry Reception and Career Conference, <i>Denver Campus</i>
Sept. 24–26	Family Weekend, <i>Charlotte Campus</i>	Oct. 27–28	Alumni & Industry Reception and Career Conference, <i>Florida Campus</i>
Oct. 6–7	Alumni & Industry Reception and Career Conference, <i>Providence Campus</i>	Nov. 15	New York City Alumni & Industry Reception, <i>Waldorf=Astoria</i>
Oct. 8	Alumni Council Meeting, <i>Providence Campus</i>		

For information on the above events contact the manager of alumni relations at the campus nearest you.
You can also find these and other alumni-related events on the alumni Web site: <http://alumni.jwu.edu>



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Providence, RI 02903

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